



# OVEN-BAKED DOUGHNUTS

👤 Basic level

## INGREDIENTS

FRIBOL

water

eggs

yeast

## PREPARATION

1.000g FRIBOLg 1.000 Water 20-24°C g 200 Whole eggs g 200 Yeast g 50 DOUGH:  
200g knead until a smooth, velvety consistency is obtained, roll up and leave to  
200g rest at room temperature (20-24°C) for 10-15 minutes. METHOD: divide into  
50g pieces of 50-60 grammes, roll them up, place them on suitable baking  
sheets and press slightly. Leave in a rising room at 30-32°C with relative  
humidity of about 70% for 60-80 minutes. BAKING: bake, with humidity, at  
230-240°C for about 10 minutes. Leave to cool completely, then dust the  
doughnuts with BIANCANEVE PLUS.