

DOUGHNUTS (PANDORA G.S.)

🏠 Basic level

PANDORA GRAN SVILUPPO

strong flour
water - (22°C)
eggs
fresh yeast
TRIAL/S
unsalted butter 82% fat
sugar

1000g
1000g
400g
700-800g
60g
15g
100g
50g

PANDORA GRANDE SVILUPPOg 5000 Wheat meal g 5000 Water (22°C) g 2000 Whole eggs g 3500-4000Yeast g 300 TRIAL Sg 75 Butter or cream margarine g 500 Sugar g 250 Knead all the ingredients together until a smooth, velvety consistency is obtained, roll up and leave to rest at room temperature for 20 minutes. Divide the dough into pieces of the desired size (usually 50-60 grammes), roll into small balls and place on greased and floured baking sheets. Put in a rising room at 30-32°C with relative humidity of about 70% for 50-60 minutes. Fry at 180-190°C. Dust with BIANCANEVEPLUS or BIANCANEVE HR.