



HALLOWEEN DONUT

chef Intermediate level

Halloween dessert for the DOBLA Winter Wonderland

DONUT DOUGH

INGREDIENTS

FRIBOL

water

eggs

yeast

PREPARATION

1000g Knead all the ingredients until you get a smooth and velvety dough.

200g Leave to rest for 10-15 minutes at room temperature (20-24°C).

200g Stretch the dough and give a simple fold.

50g Let the dough rest for 5 minutes and then stretch it to a thickness of 1.5cm
Cut into a 9cm diameter donut shape and leave to rise for 50 minutes at
28°C with 70% humidity.

Final composition

Fry the donuts at 180°C until completely cooked.

Drain and leave to cool.

Glaze the surface with CHOCOSMART and cover with HALLOWEEN CONFETTI DOBLA.

Let the topping solidify and fill with the raspberry jam.