



HALLOWEEN DONUT

👤 Intermediate level

Halloween dessert for the DOBLA Winter Wonderland

DONUT DOUGH

FRIBOL

water
eggs
yeast

1000g
200g
200g
50g

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

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

Stretch the dough and give a simple fold.

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.

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Extraordinary
made simple.