

HALLOWEEN DONUT

Intermediate level

Halloween dessert for the DOBLA Winter Wonderland

DONUT DOUGH

FRIBOL	1000g
water	200g
eggs	200g
yeast	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.

irca GROUP
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