

# APRICOT DONUTS

Intermediate level

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| FRIBOL | 1.500g | DOUGH: knead until a smooth, velvety consistency is obtained, roll up and leave to rest at room temperature (20-24°C) for 10-15 minutes.<br>METHOD: form shapes using a 9 cm diameter pastry cutter and make a 4 cm hole in the middle to give it the characteristic ring doughnut shape.<br>Put in a rising room at 28-30°C with relative humidity of about 70% for 40-50 minutes.<br>FRYING: fry in oil at a temperature of 180-190°C then once cooled, glaze with COVERDECOR warmed up to 45-50°C and decorate at will. |
| type 00 white flour | 500g | |
| water | 500g | |
| eggs | 400g | |
| yeast | 60-80g | |

## GLAZING

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| COVERDECOR WHITE CHOCOLATE | qb | When cool, cover the surface with COVERDECOR and decorate as desired. |

## FILLING

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| Frutta in crema Cesarin - Apricot | qb | Fill with Frutta in crema apricot |

## FINAL COMPOSITION

Flatten dough to a thickness of about 1.5 cm.
Cut a 9 cm diameter disk and cut into the center by 3 cm, thus forming doughnuts.
Place to rise at 28-30°C for 40-50 minutes at about 70% relative humidity.
Fry in oil at 180-190°C.

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