



APRICOT DONUTS

chef Intermediate level

INGREDIENTS

FRIBOL

type 00 white flour

water

eggs

yeast

PREPARATION

1.500g DOUGH: knead until a smooth, velvety consistency is obtained, roll up and 500g leave to rest at room temperature (20-24°C) for 10-15 minutes.
500g METHOD: form shapes using a 9 cm diameter pastry cutter and make a 4 cm 400g hole in the middle to give it the characteristic ring doughnut shape.
60-80g Put in a rising room at 28-30°C with relative humidity of about 70% for 40-50 minutes.
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.

GLAZING

INGREDIENTS

COVERDECOR WHITE CHOCOLATE

PREPARATION

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

FILLING

INGREDIENTS

Frutta in crema Cesarin - Apricot

PREPARATION

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.