



# APRICOT DONUTS

🏠 Intermediate level

## FRIBOL

type 00 white flour  
water  
eggs  
yeast

1.500g  
500g  
500g  
400g  
60-80g

**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.

**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.

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

### COVERDECOR WHITE CHOCOLATE

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

## FILLING

Frutta in crema Cesarin - Apricot

qb Fill with Frutta in crema apricot

**irca**  
GROUP

Extraordinary  
made simple.

## 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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