



DOUGHNUTS 50%

🏠 Basic level

PROCEDURE

FRIBOL

strong flour
fresh yeast
unsalted butter 82% fat
salt
caster sugar
eggs
water

5.000g
5.000g
300-400g
400g
50g
300g
2.000g
2.500-3.000g

FRIBOLg 5.000 Wheat meal g 5.000 Yeast g 400
Butter or cream margarine g 400 Salt g 50 Sugar g
300 Whole eggs g 2.000 Water g 2.500-3.000
Flavourings to taste --Knead all the ingredients
together until a smooth, velvety consistency is
obtained. Roll up and leave to rest at room
temperature for 10 minutes. Divide the dough into
pieces of the desired size (usually 50 grammes) and
roll them into little balls. Leave in a rising room at 30-
32°C with relative humidity of about 70% for 60-70
minutes. Fry in oil at a temperature of 180-190°C.
Immediately after frying, roll the doughnuts in caster
sugar and dust with BIANCANEVE PLUS.