

TYROLEAN DOUGHNUT

Advanced level



RECIPE CREATED BY:

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Pasticciere

SOFT BREAD 50%	1000g
white bread flour	1000g
salt	5g
unsalted butter 82% fat	130g
extra virgin olive oil	100g
fresh yeast	50g
caster sugar	30g
water	1000g

Knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.
Let the dough rest for 20 minutes at room temperature and then divide it into 50 grams pieces.
Roll up the dough pieces into balls and let them rest for 5 minutes at room temperature.
Dimple the dough balls creating a hollow and stuff with speck and mozzarella cubes. Close the dough creating stuffed balls.
Place in the blast chiller at a negative temperature for 20 minutes.
Brush the balls still frozen with egg wash and then bread with sliced almonds.
Place on trays covered with parchment paper and sprinkle with a little flour.
Place in the proofer at 28-30°C for about 2 hours.
Fry in a vegetable oil at 180°C for 5 minutes until they reach the golden brown.