DOUGHNUTS

STEP 1

INGREDIENTS

| MONEDIENTO | |
|----------------------|----------|
| FRIBOL | g 1.500 |
| TYPE 00 STRONG FLOUR | g 500 |
| WATER | g 500 |
| EGGS | g 400 |
| FRESH YEAST | a 80-100 |

PREPARATION

FRIBOLg 1.500Flourg500Water 20-24°C g 500Whole eggs g 400Yeast g 80-100DOUGH: 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: divide into pieces of 40-50 grammes, roll them up, place them and leave in a rising room at 28-30°C with relative humidity of about 70% for 60-80 minutes. FRYING: fry in oil at a temperature of 180-190°C and immediately after frying, roll the DOUGHNUTS in caster sugar and dust with BIANCANEVE HR.

STEP 2

INGREDIENTS

CASTER SUGAR To Taste
BIANCANEVE To Taste

