



## TYROLEAN DOUGHNUT

### STEP 1

#### INGREDIENTS

SOFT BREAD 50%

WHITE BREAD FLOUR - 240W

SALT

UNSALTED BUTTER 82% FAT - OR MARGARINE

EXTRA VIRGIN OLIVE OIL

FRESH YEAST

CASTER SUGAR

WATER

#### PREPARATION

- g 1000 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.
- g 1000
- g 5 Let the dough rest for 20 minutes at room temperature and then divide it into 50 grams pieces.
- g 130 Roll up the dough pieces into balls and let them rest for 5 minutes at room temperature.
- g 100 Dimple the dough balls creating a hollow and stuff with speck and mozzarella cubes. Close the dough creating stuffed balls.
- g 50
- g 30 Place in the blast chiller at a negative temperature for 20 minutes.
- g 1000 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.



**RECIPE CREATED FOR YOU BY PIERO GERVASI**

PASTRY CHEF

