



# HALLOWEEN DONUT

HALLOWEEN DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



## DONUT DOUGH

### INGREDIENTS

FRIBOL  
WATER - 20-24°C  
EGGS  
YEAST

g 1000  
g 200  
g 200  
g 50

### PREPARATION

Knead all the ingredients until you get a smooth and velvety dough.  
Leave to rest for 10-15 minutes at room temperature (20-24°C).  
Stretch the dough and give a simple fold.  
Let the dough rest for 5 minutes and then stretch it to a thickness of 1.5cm  
Cut into a 9cm diameter donut shape and leave to rise for 50 minutes at 28°C with 70% humidity.

## COATING

### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 32°C

To Taste

## FILLING

### INGREDIENTS

CONFETTURA EXTRA LAMPONI

To Taste

#### FINAL COMPOSITION

Fry the donuts at 180°C until completely cooked.

Drain and leave to cool.

Glaze the surface with CHOCOSMART and cover with HALLOWEEN CONFETTI DOBLA.

Let the topping solidify and fill with the raspberry jam.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF