



DOUGHNUTS

STEP 1

INGREDIENTS

CROISMART	g 1000
TYPE 00 WHITE FLOUR	g 500
WATER	g 400
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 80
FRESH YEAST	g 50

PREPARATION

CROISMARTg 1000 Flour g 500 Water (at 20-22°C) g 400 Whole eggs g 300 Butter or cream margarine g 80 Yeast g 50 METHOD: knead all the ingredients until a smooth, velvety dough is obtained, roll up into a ball then leave to rest for 15-20 minutes at room temperature. Divide into pieces of the required size (usually 50-60 grammes) and roll each one into a small ball. LEAVENING: put into a rising room at 30-32°C for 50-60 minutes with relative humidity of about 70%. FRYING AND DECORATION: fry in oil at a temperature of 180-190°C, roll in caster sugar and then dust with BIANCANEVE HR or BIANCANEVE PLUS.

STEP 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
BIANCANEVE	To Taste