



RING DOUGHNUTS

STEP 1

INGREDIENTS

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| KRAPFEN NUCLEO | g 500 |
| TYPE 00 WHITE FLOUR | g 3500 |
| WATER | g 940-1000 |
| EGGS | g 800 |
| FRESH YEAST | g 100-140 |
| UNSALTED BUTTER 82% FAT | Kg 290 |
| CASTER SUGAR | g 70 |

PREPARATION

KRAPFEN NUCLEOkg 5flourkg 35water kg 9,4-10whole eggs kg 8yeastkg 1-1,4 butter or cream margarinekg 2,9sugarg 700 DOUGH: 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: roll out the dough and fold it on itself to form three layers; repeat this process three times for a total of three folds of three; leave to rest for 5 minutes. Roll out the dough to a thickness of about one centimetre and form shapes using a 9 cm diameter pastry cutter. Make a hole of 4 cm in the centre, giving the traditional ring shape. Put in a rising room at 28-30°C with relative humidity of about 70% for 40-50 minutes. FRYING: fry in oil at a temperature of 180-190°C; after cooling dust the ring doughnuts with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

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|---------------------------|----------|
| BIANCANEVE PLUS | To Taste |
| COVERDECOR DARK CHOCOLATE | To Taste |