



# DOUGHNUTS

## STEP 1

### INGREDIENTS

|                      |          |
|----------------------|----------|
| FRIBOL               | g 1.500  |
| TYPE 00 STRONG FLOUR | g 500    |
| WATER                | g 500    |
| EGGS                 | g 400    |
| FRESH YEAST          | g 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 |