



## HALLOWEEN DONUT

### HALLOWEEN DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



#### DONUT DOUGH

##### INGREDIENTS

FRIBOL

g 1000

WATER - 20-24°C

g 200

EGGS

g 200

YEAST

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