



DOUGHNUTS

STEP 1

INGREDIENTS

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	g 290
CASTER SUGAR	g 70

PREPARATION

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: divide the basic dough into pieces of 40-50 grammes, roll them up and place 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. Immediately after frying, roll the doughnuts in caster sugar and dust with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
CASTER SUGAR	To Taste