



## CROIDONUTS

FRIED LEAVENED SWEET

DIFFICULTY LEVEL



### CROIDONUT DOUGH

#### INGREDIENTS

CROIDONUT	g 1000
WATER - COLD (5-10°C)	g 420-430
FRESH YEAST	g 15-20

#### PREPARATION

Knead CROIDONUT, water and yeast for 5-6 minutes, until the dough is well-combined but not yet completely smooth.

Refrigerate (5°C) for 2 hours at least.

#### ADVISE:

- you can shape the Croidonuts and put them in the blast chiller, then store them in the freezer (-18°C) and make them leaven at room temperature during the night. In this case, we recommend to slightly reduce the dose of yeast, that shall be measured out according to the actual temperature and time of the rising.
- you can also make the dough in the evening, cover and refrigerate it, to carry out the following steps the next morning.

### CREAMY FILLING

#### INGREDIENTS

TOP CREAM	g 400
WATER	g 800
LIQUID CREAM 35% FAT	g 400

#### PREPARATION

Pour TOP CREAM into the mixture of water and cream and vigorously mix with a whisk immediately after.

Let the mixture rest for 5 minutes, then stir for a short time to get a perfect creamy texture.

## LAMINATED DOUGH

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### INGREDIENTS

MARBUR CROISSANT 20%

g 250

### PREPARATION

Roll out the dough into a rectangular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough.

Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 3-layer fold, then repeat this step. Let the dough rest for 10-15 minutes, roll it out again into a rectangle and make another 3-layer fold, in order to make three 3-layer folds in total.

Let the laminated dough rest for 10-15 minutes before working it.

## FINISHING

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### INGREDIENTS

FONDANT SOFT

To Taste

CHOCOSMART CIOCCOLATO

To Taste

CASTER SUGAR

To Taste

FINE CINNAMON POWDER

To Taste

## FRYING

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### INGREDIENTS

FRITTOIL

To Taste

### FINAL COMPOSITION

After the rest time, roll the laminated dough to 12-15mm, then cut into 9-10cm diameter discs.

Cut out a smaller round with 3.5-4 cm of diameter in the middle of each disc, in order to form a donut shape.

Put into the proofer room for about 2 hours at 26-28°C, with relative humidity of about the 70%.

Fry the croidonuts in FRITTOIL at 180-190°C for 1 minute for each side.

Cut each croidonut in two or three layers and fill them with the creamy filling.

Lightly flavour the sugar with some cinnamon and roll the croidonuts into it.

In the end, decorate the top of the sweets with FONDANT SOFT or CHOCOSMART or as your imagination suggests you.

Serve the croidonuts when still lukewarm to enjoy them most.

TIP - For best results, fry the croidonuts before the rising is at its maximum.

#### **AMBASSADOR'S TIPS**

Glaze the croidonuts with COVERDECOR to add some creativity to the decoration.