



## BUTTER CROIDONUTS

### FRIED LEAVENED SWEET

#### DIFFICULTY LEVEL



#### CROIDONUT DOUGH

##### INGREDIENTS

|                  |           |
|------------------|-----------|
| CROIDONUT        | g 1000    |
| WATER - (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.

#### 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

##### INGREDIENTS

|                  |       |
|------------------|-------|
| LAMINATED BUTTER | g 250 |
|------------------|-------|

##### PREPARATION

Roll out the dough into a rectangular layer, lay the sheet of butter onto a half and fold so that the other half covers 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. Repeat this

step twice again, having care to let the dough rest for 10-15 minutes between a fold and the following one.

At the end of the laminating, let the dough rest for another 10-15 minutes.

## 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 25-26°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.