



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
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FILLING

INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
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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