



Ring 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	Kg 290
CASTER SUGAR	g 70

PREPARATION

KRAPFEN NUCLEO kg 5 flour kg 35 water kg 9,4-10 whole eggs kg 8 yeast kg 1-1,4 butter or cream margarine kg 2,9 sugar g 700 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: roll out the dough and fold it on itself to form three layers; repeat this process three times for a total of three folds of three; leave to rest for 5 minutes. Roll out the dough to a thickness of about one centimetre and form shapes using a 9 cm diameter pastry cutter. Make a hole of 4 cm in the centre, giving the traditional ring shape. Put in a rising room at 28-30°C with relative humidity of about 70% for 40-50 minutes. FRYING: fry in oil at a temperature of 180-190°C; after cooling dust the ring doughnuts with BIANCANEVE PLUS.

Step 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
COVERDECOR DARK CHOCOLATE	To Taste