



Oven-baked 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

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 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: divide into pieces of 50-60 grammes, roll them up, place them on suitable baking sheets and press slightly. Leave in a rising room at 30-32°C with relative humidity of about 70% for 60-80 minutes. BAKING: bake, with humidity, at 230-240°C for about 10 minutes. Leave to cool completely, then dust the doughnuts with BIANCANEVE PLUS.

Step 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
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