



APRICOT DONUTS

STEP 1

INGREDIENTS

| | |
|---------------------|---------|
| FRIBOL | g 1.500 |
| TYPE 00 WHITE FLOUR | g 500 |
| WATER | g 500 |
| EGGS | g 400 |
| YEAST | g 60-80 |

PREPARATION

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: form shapes using a 9 cm diameter pastry cutter and make a 4 cm hole in the middle to give it the characteristic ring doughnut 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 then once cooled, glaze with COVERDECOR warmed up to 45-50°C and decorate at will.

GLAZING

INGREDIENTS

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|----------------------------|----------|
| COVERDECOR WHITE CHOCOLATE | To Taste |
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PREPARATION

When cool, cover the surface with COVERDECOR and decorate as desired.

FILLING

INGREDIENTS

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|-----------------------------------|----------|
| FRUTTA IN CREMA CESARIN - APRICOT | To Taste |
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PREPARATION

Fill with Frutta in crema apricot

FINAL COMPOSITION

Flatten dough to a thickness of about 1.5 cm.

Cut a 9 cm diameter disk and cut into the center by 3 cm, thus forming doughnuts.

Place to rise at 28-30°C for 40-50 minutes at about 70% relative humidity.

Fry in oil at 180-190°C.