



DOUGHNUTS (PANDORA G.S.)

STEP 1

INGREDIENTS

PANDORA GRAN SVILUPPO	g 1000
STRONG FLOUR	g 1000
WATER	g 400
EGGS	g 700-800
FRESH YEAST	g 60
TRIAL/S	g 15
UNSALTED BUTTER 82% FAT	g 100
SUGAR	g 50

PREPARATION

PANDORA GRANDE SVILUPPO g 5000 Wheat meal g 5000 Water (22°C) g 2000 Whole eggs g 3500-4000 Yeast g 300 TRIAL Sg 75 Butter or cream margarine g 500 Sugar g 250 Knead all the ingredients together until a smooth, velvety consistency is obtained, roll up and leave to rest at room temperature for 20 minutes. Divide the dough into pieces of the desired size (usually 50-60 grammes), roll into small balls and place on greased and floured baking sheets. Put in a rising room at 30-32°C with relative humidity of about 70% for 50-60 minutes. Fry at 180-190°C. Dust with BIANCANEVEPLUS or BIANCANEVE HR.

STEP 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
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