



HALLOWEEN DONUT

HALLOWEEN DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



DONUT DOUGH

INGREDIENTS

FRIBOL
WATER - 20-24°C
EGGS
YEAST

g 1000
g 200
g 200
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

FILLING

INGREDIENTS

CONFETTURA EXTRA LAMPONI

To Taste

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