



## 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 |
|-----------------|----------|