



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Doughnuts

DULCE BOMBOLONI

OVERVIEW

19-174

INGREDIENTS

Group Dough

Ingredient	KG	%
APITO SOFT DONUT MIX	0.250	100.00
Fresh Milk (cold)	0.125	50.00
BAKELS DAIRY BLEND	0.020	8.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.30
Total Weight:		0.398

Group Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.200	-
Total Weight:		0.200

### Group Coating

Ingredient	KG	%
FINO DUSTING SUGAR	-	-
Total Weight: 0.000		

Yield: 15 pcs

### METHOD

How to do it:

1. Mix all dough ingredients. Develop the dough in a mixer with a dough hook.
2. Cover and rest the dough for 10 minutes.
3. Scale the dough to 25 grams each.
4. Form into a ball shape, then flatten lightly.
5. Proof for 20 minutes.
6. Remove from the proofer and air-dry for 10 minutes.
7. Fry at 160°C for 8 seconds per side until golden brown. Cool down.
8. When it cools down, pipe in Dulce de Leche and dredge in Fino Dusting Sugar.