



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Doughnut

RASPBERRY BOMBOLONI

INGREDIENTS

Group : Bomboloni

Ingredient	KG
Flour	1.000
Yeast Doughnut Concentrate	0.500
Yeast	0.060
Water	0.750
Total Weight:	2.310

Group : Filling

Ingredient	KG
Fruit Filling - Raspberry 50%	0.900
Total Weight:	0.900

Group : Topping

Ingredient	KG
Caster sugar	-
Total Weight:	0.000

METHOD

Bomboloni

1. Add all the ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 30g and roll into ball shapes.
5. Retard overnight or place in chiller for 30+ minutes.
6. Remove from retarder and recover dough temperature.
7. Prove for 25-30 minutes at 38°C, 80% relative humidity.
8. Dry prove for 25 minutes (this stops the doughnuts wrinkly back).
9. Fry at 190°C for 75-90 seconds each side.

Filling/Topping

1. Once cooled, roll the Bombolini in caster sugar and stand them upright.
2. Inject each one with 12g of [Raspberry Fruit Filling](#) to finish.