


DONUTINOS

 75 mins.

 15-16 mins.

30 donuts (1 donut = 96 g)

DONUT

Ingredients

680 g pastry flour
10 g salt
98 g caster sugar
78 g softened butter
15 g fresh yeast

Preparation

Mix together.

320 g whole milk
98 g eggs

Add. Mix well.

Knead dough and pour into oily bowl. Cover and leave to rise for 1 hour at room temperature. Divide dough in 20 equal parts. Make balls and make hole in centre with your finger. Bake donuts in oil at 175°C until golden brown.

GANACHE MONTÉE

Ingredients

400 g cream 40%
200 g Callebaut® Finest Belgian
Dark Chocolate Recipe N° 811

Preparation

Heat to 75°C.

Pour over cream.

Cover and store overnight in fridge. Pour into bowl and whisk until aerated. Slice donuts in half and pipe ganache montée on bottom. Close with cover.

FINISHING AND PRESENTATION

Ingredients

600 g Callebaut® Finest Belgian
Chocolate of your choice

Preparation

Temper.

100 g oil Add and mix. Drip on stuffed donuts.

Decorate with 300 g Crispearls™ or blossoms of your choice. For example:
Mona Lisa® ruby Chocolate Crispearls™ CHR-CC-1CRISE0-02B
Mona Lisa® Salted Caramel Crispearls™ CHF-CC-CCRISE0-02B
Mona Lisa® Dark Chocolate Taco Blossoms CHD-BS-22269E0-12B
Mona Lisa® Caramel Taco Blossoms CHF-BS-22288E0-12B
Let crystallise.

**Note! Subject to Leipurin Plc. assortment availability,
please contact customer service www.leipurin.com**

