



RUBY DONUTS



50 mins.



4 mins.

25 donuts (75 g/donut)

DOUGH

Ingredients

750 g flour
30 g sugar
30 g muscovado
7 g sea salt
20 g yeast
400 g whole eggs

250 g butter

Preparation

Beat together in stand mixer with flat beater until dough becomes stretchy.

Mix in, cover and leave to rise.

Store in fridge for 12 hours. Shape donuts and deep fry.

GLAZE

Ingredients

75 g water
150 g caster sugar
150 g glucose syrup
100 g condensed sugared milk

Preparation

Heat to 75°C.

150 g **Callebaut® Finest Belgian ruby Chocolate Recipe N°RB1**
10 g **Callebaut® Cocoa Butter CB**
6 g beetroot powder
12 g gelatin, soaked in cold water

Heat and add on top.
Mix well.

Put in bowl, film and keep in fridge. Heat to 35°C before use.
Cool down and glaze. Leave to set.

FINISHING AND PRESENTATION

Decorate with Mona Lisa® ruby Chocolate Crispearls™ CHR-CC-1CRISE0-02B, Mona Lisa® ruby Chocolate Coated Biscottino CHR-PN-6222-EX-70A, Mona Lisa® ruby Chocolate Blossoms CHR-BS-21877E0-77A, Mona Lisa® ruby Leaves Transfer Sheets TRS-21463-E0-999 or Mona Lisa® ruby Logo Print Transfer Sheets TRS-21462-E0-999.

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