

D47 | BOMBOLONI

INGREDIENTS

Cakes and fried pastries Flour	1000 g
Water	300 g
Eggs	200 g
Sugar	80 g
Butter	80 g
Brewer's yeast	30 g
Salt	13 g
Malt	10 g
Baking	2 g
Vanilla bean	1



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Knead the flour and malt with the liquids (water and eggs) until the dough is well developed.

Gradually add the sugar and salt.

Add the yeast and knead briefly, just enough to distribute it evenly in the dough.

Finish by adding the butter, flavorings (vanilla), and finally the baking powder.

The dough should be smooth, homogeneous, glossy, and elastic.

Place in the refrigerator to proof overnight at 0–4°C. The following day, give the dough three single folds without butter.

Roll out the dough with a sheeter to 3.5 mm thickness and cut out discs with a 7 cm diameter.

Place in a proofing chamber at 28°C for about 90 minutes for the second rise, then fry at 160°C until golden brown.

Fill as desired with vanilla pastry cream, chocolate cream, or jams.

Dust with powdered sugar or cocoa as desired.