

D87 | BOMBOLONI WITH MIXED LEAVENING

INGREDIENTI

Cakes and Fried Pastries Flour	1000 g
Sourdough starter	250 g
Eggs	600 g
Sugar	150 g
Butter	200 g
Brewer's yeast	50 g
Salt	20 g
1/2 orange zest	
1/2 lemon zest	



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Mix the flour, brewer's yeast, sourdough starter, eggs (with salt), and half of the butter. Add the sugar and the remaining half of the butter with flavorings. The dough should be smooth, homogeneous, shiny, and elastic. Let it rise in the refrigerator (0-4°C) overnight. The next day, give the dough 2 empty 3-folds. Roll it out with a dough sheeter to 4.5mm thickness and cut into 7cm diameter discs. Proof in a fermentation 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 pastry cream, or jams. Optionally dust with powdered sugar or cocoa powder.