BOMBOLONI WITH PASTRY CREAM FILLING



Chef: Leonardo Pellacani

Menù Ingredients

1,2 kg Crema pasticcera - Custard - DY1X

q.b. Olio tecnico per frittura - Professional frying oil - E10

Ingredients

900 g Type "0" flour

100 g Semolina

50 g Sugar

50 g Lard

20 g Salt

35 g Yeast

500 ml Water

Method

Quantities for 30 bomboloni

Place water, sugar, lard, and yeast in a stand mixer. Start mixing at low speed and gradually add the flour. Knead for about 8 minutes at low speed until the dough becomes smooth; add the salt and continue mixing until full gluten development (the dough should pull away from the sides of the bowl). Cover and let it rest for 30 minutes.

Divide the dough: about 50-55 g for each medium-sized bomboloni. Shape them into balls and let them proof until doubled in size; they should feel very light to the touch.

Fry in Professional frying oil at 165-175 ° C, turning once: about 2-3 minutes total, until evenly gold. Drain on a wire rack and then rolling granulated sugar. Fill with Custard cream, about 35-40 g per piece, using a piping bag fitted with a long nozzle.

(For the preparation of the Custrd cream, follow the instructions on the package).

Gluten Free Method

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)