**THE RIGHT STEP PROCESS FOR MAKING BOMBOLONI 🍩 (MY WAY)**

**- ELASTIC TEST**

**- AFTER KNEEDING THE DOUGH IS READY CONTINUE WEIGHING & ROUNDING**

**(for bomboloni, ROUNDING is the most important part - YOU MUST ROUNDING WELL ROUNDED, SMOOTH AND THE BELLY NEAR THE BASE OF THE BOMBO SHOULD BE CLOSE TO THE CENTER @ @ Try to round WITHOUT THE BELLY OPEN AT THE BOTTOM PART)**

**- ARRANGE THE BOMBOLONI IN A TRAY/TRAY THAT HAS BEEN SPREADED WITH FLOUR.**

**- PROOFING FOR 1 HOUR AND A HALF (FRIED READY TIPS REFER TO VIDEO)**

**- AFTER ENOUGH PROOFING DOUGH IS LIGHT WHEN HANDLED, SHAKE THE BOMBO TRAY LIGHTLY - CAN BE FRIED**

**- SLOW FIRE - REALLY HOT OIL (165~170c)**

**- FRY THE TOP PART FIRST UNTIL IT IS COOKED AND DRY - JUST GO BACK TO THE BOTTOM PART (This way is to GET HIGH WHITE RING, FLUFFY BOMBO & LARGE DOUBLE SIZE)**

**1 X RETURN ONLY.**

**- READY TO FRY READY TO PICK UP & TOS OIL.**

**- ARRANGE BOMBOS IN A TRAY / BASS LINED WITH OIL-BASED PAPER OR TISSUE.**