Yule Choc Donut 圣诞巧克力圈圈

Ingredients 材料

1.	Butter toast Dough	-50gm
2.	Dark Chocolate compound (SLD 3100b) 黑巧克力	-20gm
3.	Snow Powder 防潮糖粉	-0.5gm
4.	Chocolate Compound White 白巧克力	-2gm
5.	Apricot Gel 果胶	-1gm
6.	Strawberry 草莓	-10gm =½ no

Operating Tools 操作工具

1. Rolling pin
2. Deep fryer
3. Christmas Tree food Tag

Prepare Procedure 操作流程

Prepare 50gm butter toast dough, remove the air trapped inside dough using a rolling pin.	Roll to make it longer, allow to rest.	Roll into the length of 20cm.
50 克 butter toast 面团, 用擀面棍把气体排出	卷成长条形, 松弛备用	再搓成长度 20 公分
Flatten the end of the dough.	Place one end on top of another, forming a circle, pinch the end tightly.	Shape it into a circular shape.
把另一端压扁	将面团两端互相重叠成圆形, 接口捏紧	收成圆形
The connecting end facing down, place on baking tray. Proceed to proof at 30°c for 50 minutes.	Proof until it double in size, prepare oil at 180°c beforehand.	Fry the dough.
接口朝下. 摆放于烤盘上. 进行发酵, 温度 30°c, 时间 50 分钟	发至一倍大, 事先备好油温 180°c	放入油炸锅

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Fry for 50-60 seconds.	Flip the dough and fry for another 50-60 seconds.	Fry until it has turned golden brown on both sides. Remove dough from fryer. Place on tissue to drain the oil.
油炸 50-60 秒	将面团翻转. 再油炸 50-60 秒	炸至两面呈金黄色, 将面团离锅. 放上吸油纸上. 待冷
Dip the surface with melted Cocoa block.	Cover half of the donut and sprinkle the other half with Snow powder.	Slice the Strawberry into half.
表面沾上黑巧克力	再用切面刀遮住半边, 另一边撒上防潮糖粉	将草莓切成对半
Dip the wider end of strawberry with Chocolate compound White.	Place the strawberry in the middle of the donut, as shown.	Decorate with Christmas Tree tag.
用较宽部分沾上白巧克力	摆上于甜甜圈正中央, 如图所示	放上圣诞插牌做装饰
Apply Apricot gel on strawberry.	Finish product.	
把草莓抹上果胶	完成品	