

TYPES OF BOMBOLONI

FILLING AND COATING

CARAMEL FILLING/SAUCE

SUGAR	100 GM
BUTTER	100 GM
CONDENSED MILK	200 GM
GHEE	10 GM

- TAKE PAN ADD SUGAR AND CARAMELISED IT
- ADD BUTTER TILL MELT
- ADD GHEE AND CONDENSED MILK COOK FOR 1 MIN
- SWITCH OFF GAS

CUSTARD

MILK-500 ML
SUGAR-100 GM
CUSTARD POWDER-25 GM
VANILLA ESSENCE-½ TSP

TAKE PAN ADD ALL INGREDIENTS, MIX IT AND BOIL IT NICELY AT MEDIUM FLAME, COOL IT AND use

MELTING OF CHOCOLATE

IN MICROWAVE

TAKE GLASS BOWL ADD CHOPPED CHOCOLATE COMPOUND, MICROWAVE IT FOR 30 SEC AND REPEAT IT TILL ALL CHOCOLATE GET MELT

ON GAS

TAKE PAN ADD WATER, KEEP BOWL OVER IT ADD CHOPPED CHOCOLATE AND MELT CHOCOLATE OVER HOT WATER

TYPES OF BOMBOLONI

CHOCOLATE OVERLOAD BOMBOLONI

FILLING-

DARK CHOCOLATE-200GM
CREAM-120 GM

- MELT CHOCOLATE, ADD CREAM AND MIX IT NICELY

COATING-

DARK CHOCOLATE	150 GM
COCOA BUTTER	25 GM
CHOPPED ALMOND	1 ½ TBSP

- MELT CHOCOLATE, ADD COCOA BUTTER AND CHOPPED NUTS, DIP FILLED BOMBOLONI IN COATING
- PUT ON WIRE RACK, SET IT, SHELF LIFE 2 DAYS AT ROOM TEMPERATURE, 8 DAYS IN FRIDGE
- MICROWAVE IT FOR 25 TO 20 SEC BEFORE SERVING

BISCOFF BOMBOLONI

BISCOFF SPREAD	75 GM
WHIPPING CREAM	50 GM

- TAKE BOWL ADD BISCOFF SPREAD AND WHIPPING CREAM AND WHISK IT

COATING-

MILK CHOCOLATE/DARK CHOCOLATE	150 GM
COCOA BUTTER	25 GM
CRUSH BISCOFF BISCUITS	2

- MELT CHOCOLATE, ADD COCOA BUTTER MIX IT, DIP FILLED BOMBOLONI IN COATING, PUT ON WIRE RACK, SET IT
- SHELF LIFE 2 DAYS AT ROOM TEMPERATURE, 8 DAYS IN FRIDGE
- MICROWAVE IT FOR 25 TO 20 SEC BEFORE SERVING

RED VELVET BOMBOLONI

BOMBOLONI-RED VELVET

FILLING-

WHITE CHOCOLATE	100 GM
CREAM	50 GM
ROOM TEMP CREAM CHEESE	50 GM
VANILLA ESSENCE	½ TSP

- TAKE BOWL ADD ALL INGREDIENTS AND WHISK IT

COATING-

WHITE CHOCOLATE	150 GM
COCOA BUTTER	20 GM
CHOPPED ANY NUTS	2 TBSP

- MELT CHOCOLATE, ADD COCOA BUTTER AND CHOPPED NUTS , DIP FILLED BOMBOLONI IN COATING
- PUT ON WIRE RACK, SET IT

CUSTARD BOMBOLONI

BOMBOLONI ANY

FILLING- CUSTARD

COATING-

DARK CHOCOLATE	75
MILK CHOCOLATE	75 GM
COCOA BUTTER	12 GM + 12 GM
CHOPPED ANY NUT OR CANDIES	1 ½ TBSP

- MELT BOTH CHOCOLATE, ADD COCOA BUTTER AND CHOPPED NUTS TO EACH CHOCOLATE MIX BOTH CHOCOLATE AS SHOWN, DIP FILLED BOMBOLONI IN COATING
- PUT ON WIRE RACK, SET IT
- SHELF LIFE 2 DAYS AT ROOM TEMPERATURE, 8 DAYS IN FRIDGE

- MICROWAVE IT FOR 25 TO 20 SEC BEFORE SERVING

MIX FRUIT JAM BOMBOLONI

FILLING-MIXFRUIT JAM-150 GM

COATING-

DARK CHOCOLATE	150 GM
COCOA BUTTER	25 GM
CHOPPED CASHEW	2 TBSP

- MELT CHOCOLATE, ADD COCOA BUTTER AND CHOPPED NUTS, DIP FILLED BOMBOLONI IN COATING
- PUT ON WIRE RACK, SET IT, SHELF LIFE 2 DAYS AT ROOM TEMPERATURE, 8 DAYS IN FRIDGE
- MICROWAVE IT FOR 25 TO 20 SEC BEFORE SERVING

NUTELLA BOMBOLONI

NUTELLA	140 GM
WHIPPING CREAM	140 GM

- TAKE BOWL ADD NUTELLA, WHIPPING CREAM AND MIX IT NICELY

COATING-

MILK CHOCOLATE	150 GM
COCOA BUTTER	25 GM
CHOPPED HAZELNUTS	2 TBSP

MILK CHOCOLATE BOMBOLONI

BOMBOLONI- ANY

FILLING-

MILK CHOCOLATE	200 GM
CREAM	130 GM

- MELT CHOCOLATE, ADD CREAM AND MIX IT NICELY

COATING-

MILK CHOCOLATE	150 GM
COCOA BUTTER	25 GM

- MELT CHOCOLATE, ADD COCOA BUTTER AND MIX IT, DIP FILLED BOMBOLONI IN COATING
 - PUT ON WIRE RACK, SET IT, SHELF LIFE 2 DAYS AT ROOM TEMPERATURE, 8 DAYS IN FRIDGE
- MICROWAVE IT FOR 25 TO 20 SEC BEFORE SERVING

