

Italian Chocolate Bomboloni (Chocolate-Filled Donuts Just Like Nonna Made!)

Cooking Time & Servings

- Difficulty: Easy
- Prep Time: 30 minutes
- Resting/Rising Time: 1 hour 30 minutes
- Frying Time: about 5 minutes per batch
- Total Time: about 2 hours
- Servings: 15–16 bomboloni
- **Ingredients (U.S. Measurements)**
- **For the Dough**
 - 1 ½ cups all-purpose flour (about 200g)
 - 1 ½ cups 00 flour (about 200g)
 - 2 Tbsp sugar (about 25g)
 - 3 Tbsp butter, melted (about 40g)
 - ¾ cup milk, lukewarm (about 200ml)
 - 1 large egg
 - Zest of 1 orange
 - ½ tsp salt (about 2g)
 - 12g fresh brewer's yeast
 - Vegetable oil, for frying
 - Granulated sugar, for coating (as needed)
- **For the Chocolate Cream Filling**
 - 4 egg yolks
 - ¾ cup milk (about 200ml)
 - 3 Tbsp heavy cream (about 50ml)
 - ⅓ cup sugar (about 50g)
 - 1 Tbsp cocoa powder (about 10g)
 - 1 Tbsp cornstarch (about 10g)
 - 1 oz dark chocolate, chopped (about 35g)
 - 1 small knob of butter

Method

• Step 1: Make the Dough

- Add both flours and the fresh yeast to a mixing bowl (or stand mixer bowl) and mix briefly.
- Pour in the lukewarm milk gradually, then add the egg, sugar, melted butter, orange zest, and salt.
- Knead until soft and smooth, about 10 minutes (it should be supple and slightly tacky, not sticky).
- Cover the bowl with plastic wrap and let rise until doubled, about 1 hour.

• Step 2: Shape + Second Rise

- Gently roll the dough to about ½ inch thick (about 1.5 cm).
- Cut rounds with a 2-inch (5 cm) cutter.
- Place on a lightly floured tray, cover loosely, and let rise again for about 1 hour.

• Step 3: Fry the Bomboloni

- Heat vegetable oil in a deep pot to 340°F (170°C).
- Fry in small batches so the oil temperature stays steady.
- Cook until golden, flipping gently, about 2–3 minutes per side.
- Drain on paper towels.
- While still warm, roll in granulated sugar and let cool completely before filling.

• Step 4: Make the Chocolate Cream

- In a saucepan, warm the milk, heavy cream, cocoa powder, and half the sugar until steaming/simmering.
- In a bowl, whisk the egg yolks, cornstarch, and the remaining sugar until smooth.
- Slowly whisk the hot milk mixture into the yolk mixture (a little at a time) to temper.
- Pour everything back into the saucepan and cook over medium heat, whisking constantly, until thickened.
- Remove from heat and stir in the chopped dark chocolate and butter until fully smooth.
- Let cool, then transfer to a piping bag.

• Step 5: Fill

- Use a small knife or skewer to make a hole in the side of each bombolone.
- Pipe in the chocolate cream until the bomboloni feel nicely full.
- Serve fresh (best the same day).