

Make Up Instructions

19998 PREMIUM YEAST RAISED DONUT MIX

Recipe

19998 Premium Yeast Raised Donut	15.000
30713 Gluten	0.300
19179 Improve HP Superbake	0.037
21504 Compressed Yeast	0.600
Cold Water	6.150
TOTAL	22.087

Method

- 1. Combine all ingredients and mix for 2 min on slow speed.
- 2. Mix for a further 12 min on 2nd speed until dough is well developed.
- 3. Bulk rest for 10 min.
- 4. Sheet dough out ready for cutting donuts.
- 5. Rings 60 g, balls 70 g.
- 6. Place donuts on tray ready for proving.
- 7. Prove at 37-40°C for 1 hr and 15 min 50-60% hum. Allow donuts to dry off before frying.
- 8. Fry donuts at 190°C for 90 sec each side.
- 9. Allow to cool before decorating.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.