



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Doughnut

# YEAST DOUGHNUT

## INGREDIENTS

### Group 1

Ingredient	KG
Bakers flour	16.000
Yeast Doughnut Concentrate	8.000
Yeast	0.960
Water	12.000
<b>Total Weight:</b>	<b>36.960</b>

## METHOD

### Yeast Doughnut

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Scale at 50g.
5. Prove for approximately 45-50 minutes.
6. Allow skinning before frying.
7. Fry at 185°C (370°F) for 60-90 seconds each side.