



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Doughnut

YEAST DOUGHNUT

INGREDIENTS

Group 1

Ingredient	KG
White flour	1.500
Doughnut Paste Concentrate	0.244
Yeast	0.060
Water	0.882
Total Weight:	2.686

METHOD

Yeast Doughnut

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Mould into 1500g pieces and roll out using a BDM tray.
5. Scale at 50g and place 12 on each fryer wire, 4 across and 3 down.
6. Retard overnight.
7. Put out on bench for 15 minutes.
8. Prove for 25 minutes at 38°C/80% and then let them skin over for a few minutes (this stops the doughnuts wrinkly back).
9. Fry at 190°C (370°F) for 75 seconds each side.