



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Donut

## YEAST RAISED DONUTS (USING BAKELS YEAST RAISED DONUT MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Bakels Yeast Raised Donut Mix	4.000
Bakels Instant Active Dried Yeast	0.060
Water (Variable)	1.960
<b>Total Weight:</b>	<b>6.020</b>

**Yield:** Water quantity can be adjusted in between 1.82kg and 2.04kg per 4.0kg premix depending on desired dough consistency and donut crumb softness.

### METHOD

1. Place all ingredients in mixing bowl of spiral mixer.
2. Mix on slow speed for 3 minutes.
3. Mix for approximately 7-8 minutes on fast speed.
4. Dough should be well-developed.
5. Finished dough temperature 27-29°C.
6. Rest dough for approximately 5 minutes then sheet dough to a thickness of 10mm.
7. Shake down the final sheeted dough to relieve tension within the dough, hence reducing shrinkage.
8. Place dough on a lightly floured bench and rest dough for 5 minutes.

9. Cut into desired shapes and sizes.
10. Proof donuts at 35°C, 70-80% RH for approximately 30 minutes (until fully proofed).
11. Leave outside at room temperature uncovered for approximately 15 minutes to allow surface moisture to dry off.
12. Fry donuts at 180-190°C.