



## CATEGORY

Bakery



## FINISHED PRODUCT

Donut, Doughnut

# YEAST RAISED DONUT

## OVERVIEW

Using YRD 25% Concentrate Paste.

## INGREDIENTS

### Group 1

Ingredient	KG
Bakers Flour	1.000
<u>YRD 25% Concentrate Paste</u>	0.250
Bakels Instant Active Dried Yeast	0.019
Water (Variable)	0.570
<b>Total Weight: 1.839</b>	

## METHOD

1. Place all ingredients in mixing bowl of spiral mixer.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 10 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 until fully proofed.
11. Leave outside at room temperature uncovered for approximately 5-10 minutes to allow surface moisture to dry off.
12. Fry donuts at 180-190°C.