

DOUGHNUTS — USING BAKELS LIQUID IMPROVER

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.100	2.00
Sugar	0.325	6.50
BAKELS LIQUID IMPROVER	0.150	3.00
MASTERFAT	0.200	4.00
BAKELS INSTANT ACTIVE YEAST	0.070	1.40
Water (variable)	2.700	54.00
Total Weight:		8.545

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C Allow dough to recover 5 minutes. Scale and mould as desired. Prove then deep fry at 175°C to 185°C until golden.



CATEGORY

Doughnuts