



CATEGORY

Doughnuts

# DOUGHNUTS — USING BAKELS BUN CONCENTRATE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	4.000	100.00
BAKELS BUN CONCENTRATE	0.480	12.00
BAKELS INSTANT ACTIVE YEAST	0.060	1.50
Water (variable)	2.100	53.00
MASTERFAT	0.160	4.00
Total Weight:		6.800

## METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover for 5 minutes. Scale and mould as desired. Prove on flour dusted cloths or tea towels. Deep fry at 176°C to 185°C until golden brown.