



DOUGHNUTS

Ingredients

Group 1

Ingredient	Weight (%)	KG
Flour		4.000
		100
BAKELS BUN CONCENTRATE		0.480
		12
BAKELS INSTANT ACTIVE YEAST		0.060
		1.5
Water (variable)		2.100
		53
MASTERFAT		0.160
		4

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.



Category

Bread & Rolls - Sweet Buns, Deep Fry Yeastgoods



Finished Product

9 dozen Doughnuts scaled at 60 g.