

## **DOUGHNUTS (YEAST RAISED)**

# CATEGORY

Doughnuts

#### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
BAKELS CLASSIC BERLINER DOUGHNUT	4.000	100.00
MIX	1.000	100.00
BAKELS INSTANT ACTIVE YEAST	0.068	1.70
Water	1.840	46.00
	Total Weight: 5.908	

### **METHOD**

No time Dough Place all ingredients in machine bowl and develop thoroughly Dough temperature 28-30 ¡C. Allow dough to recover for 5 minutes. Scale and mould as desired Proof then deep-fry at 175 ¡C to 185 ¡C until golden.