



DOUGHNUTS (YEAST RAISED)

Ingredients

Group 1

Ingredient	Weight (%)	KG
CLASSIC BERLINER DOUGHNUT MIX		4.000
		100
BAKELS INSTANT ACTIVE YEAST		0.068
		1.7
Water		1.840
		46

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.



Category

[Doughnuts](#), [Yeast Doughnuts](#)

