

DOUGHNUTS

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS LIQUID IMPROVER	0.100	2.00
Flour	5.000	100.00
Salt	0.085	1.70
Sugar	0.400	8.00
BAKELS INSTANT ACTIVE YEAST	0.075	1.50
Water	2.600	52.00
MASTERFAT	0.200	4.00
Total Weight:		8.460

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

Doughnuts