



GINGERBREAD DOUGHNUT MEN

INGREDIENTS

Group 1

| Ingredient | KG |
|--|--------------|
| BAKELS CLASSIC BERLINER DOUGHNUT MIX | 2.000 |
| Bakels Instant Active Yeast | 0.034 |
| Water | 0.920 |
| Total Weight: | 2.954 |

Group 2

| Ingredient | KG |
|--|--------------|
| BAKELS INSTANT CONTINENTAL CUSTARD MIX | 0.250 |
| Water | 0.625 |
| Total Weight: | 0.875 |

Group 3

| Ingredient | KG |
|----------------------|--------------|
| Castor Sugar | 0.400 |
| Cinnamon | 0.020 |
| Total Weight: | 0.420 |

METHOD

Doughnut



DISPLAY CONDITIONS

Ambient



CATEGORY

Doughnuts



OCCASION

Christmas



FINISHED PRODUCT

Doughnut

1. Add all ingredients into a mixing bowl and develop thoroughly. Dough temperature 28-30°C.
2. Allow dough to recover for 5 minutes.
3. Roll out dough to 1cm thick.
4. Using a sharp gingerbread man cutter, cut out pieces depending on the required size.
5. Prove then deep-fry at 175-185°C until golden.

Filling

1. Place water and Bakels Instant Continental Filling in a mixing bowl.
2. Whisk on slow speed for 2 mins.
3. Scrape down sides, continue whisking on high speed for 5 mins.

Assembly / Decoration

1. Roll doughnut gingerbread men in the cinnamon sugar mix.
2. Inject Bakels Instant Continental Filling into each doughnut creating one or two buttons to finish.