



CATEGORY

Confectionery, Industry



FINISHED PRODUCT

Doughnut

CLASSIC BERLINER BUNS

INGREDIENTS

Group Dough

Ingredient	KG	%
<u>Bakels Berlinermix</u>	2.000	66.00
Water	0.600	20.00
Egg	0.400	13.00
Bakels Dry Yeast	0.050	1.00
Total Weight:	3.050	

Group Vanilla Custard Cream

Ingredient	KG	%
Water	0.800	62.00
Bakels Brilliant Custard Cream	0.300	23.00
Whipped double cream	0.200	15.00
Total Weight:	1.300	

METHOD

- 1: Mix the ingredients to a homogeneous mass.
- 2: The dough temperature should be around 26-27C
- 3: Let the dough rest for about 10 min
- 4: Weigh the pieces to 60 g and make them round.
- 5: Place the pieces on a plate or wooden board and ferment them for about 45-50 min.
- 6: Mix together the vanilla cream and whisk it for a few minutes, place in the fridge.
- 7: Fry the buns in oil, the oil should be at least 180C

8: Make a hole in the side and fill them with vanilla cream and dip them in sugar mixed wit