



CATEGORY

Confectionery, Industry



FINISHED PRODUCT

Doughnut

DOUGHNUT BASIC

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	

METHOD

- 1: Mix the ingredients into a smooth dough.
- 2: Normal mixing time.
- 3: Dough temperature: 26-27°C.
- 4: Resting time: 10 minutes.
- 5: Roll out the dough to a thickness of around 8 mm, then then cut out the desired shape.
- 6: Set aside on a baking sheet and leave to prove for 45-50 minutes.
- 7: Fry the doughnut in 180-190°C oil.