



## DISPLAY CONDITIONS

Room temperature



## CATEGORY

Bakery



## FINISHED PRODUCT

Doughnut

# RUBY DOUGHNUT

## INGREDIENTS

### Group Doughnut

Ingredient	KG
<a href="#">Bakels Berlinermix</a>	2.000
Egg	0.400
Yeast	0.180
Water	0.600
<b>Total Weight:</b>	<b>3.180</b>

### Group Topping

Ingredient	KG
<a href="#">Ruby Truffle</a>	-
<a href="#">Chockex Ruby</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

1. Mix Bakels Berliner mix, yeast, water and eggs to a smooth dough. Let proof for 20 minutes.
2. Roll out 1 cm thick and cut out round 7cm pieces. Put them on a woode tray covered with plastic an proof to double size.
3. Deep-fry in 180 degrees and let cool off.
4. Pipe Ruby Truffle on the doughnut and cover with Chockex Premium Ruby.