



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Doughnut

SAFFRON DOUGHNUT

INGREDIENTS

Group Doughnut

Ingredient	KG
Bakels Berlinermix	2.000
Egg	0.600
Yeast	0.180
Water	0.400
Total Weight:	3.180

Group Ginger cookie crumbles

Ingredient	KG
Gingercookiemix	0.600
Butter	0.150
Total Weight:	0.750

Group Topping

Ingredient	KG
Bakels White Fudgice	0.800
Aromatic Saffron Extract	0.015
Total Weight:	0.815

METHOD

1. Mix, water, egg, yeast an Berliner mix to a smooth dough. Let prove for 20 minutes.
2. Roll out to 1 cm thickness and press out round 8 cm pieces. Put on a wooden tray and let prove another 30 minutes covered with plastic.
3. Boil in 180 degree oil.
4. Mix Ginger bread mix and butter to crumbles with a paddle. Roast in oven to golden brown.
5. Mix Fudgice White with saffron, add few drops of water if needed.
6. First dip the donuts in Saffron fudgice and afterwards the ginger crumbles.