Deluxe Yeast Raised Donut Mix 10kg

INGREDIENTS

Stage 1

105647 Compressed Yeast	0.175kg
Water	2.300kg

Stage 2

23750 Yeast Raised Donut Mix	5.000 kg

ADDITIONAL NOTES

- Adjust water for required dough consistency.
- Tighter doughs produce bold donuts with high crown and minimal spread.
- Softer doughs produce donuts with more spread and reduced crown.
- Softer doughs increase the absorption of oil and therefore increases the shelf life.
- Recommended dough temperatures are 28°C in the summer and 32°C in the winter.

METHOD

1. Yeast Addition:
Compressed Yeast: Using a dough hook, completely blend the compressed yeast with the water then add stage 2.
2. Mix on low speed until developed approx. 7 minutes
3.Place the dough in a sealed plastic container and rest for 20 minutes.
4.Divide into workable portions, knock back and give the dough 1 half fold, turn dough piece 90 degrees and give another half fold.
5.Roll dough to an approx. 15mm thickness (shrinking the dough piece 2 – 3
times during this process will help relax the dough)
IMPORTANT: Shrink the dough sheet one last time before cutting
6.Dust with flour, cut and proof until volume has doubled approx. 50 min. if dough does not completely spring back when touching an edge, it is ready for frying.
7. Fry approx. 1 minute each side at 180 - 190°C



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.