BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FINISHED PRODUCT

Doughnut

CARAMEL POPCORN DOUGHNUT – VEGAN

YEAST CONC. RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast Doughnut Concentrate	5.000	50.00
Yeast	0.600	6.00
Water	7.500	75.00
	Total Weight: 23.100	

Yield: 462 doughnuts

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 50g and place onto wire tray.
5. Retard overnight or place in fridge for 30+ minutes.
6. Remove from retarder and recover dough temperature.
7. Prove for 20-25 minutes at a controlled temperature of 38°C, 80% relative humidity.

8. Dry prove for 25 minutes, covered with plastic (this stops the doughnuts wrinkling back).
9. Fry at 190°C for 75-90 seconds each side.
10. Warm **Vegan Caramel**, dip and fill doughnut and finish with popcorn pieces.

PASTE CONC. RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Doughnut Paste Concentrate	1.625	16.25
Yeast	0.400	4.00
Water	5.875	58.75
	Total Weight: 17.900	

Yield: 358 doughnuts

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 50g and place onto wire tray.
5. Retard overnight or place in chill for 120+ minutes.
6. Remove from retarder and recover dough temperature.
7. Prove for 25-30 minutes at 38°C, 80% relative humidity.
8. Dry prove for 25 minutes (this stops the doughnuts wrinkling back).
9. Fry at 190°C for 90-100 seconds each side.
10. Warm **Vegan Caramel**, dip and fill doughnut and finish with popcorn pieces.