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DISPLAY CONDITIONS

Ambient

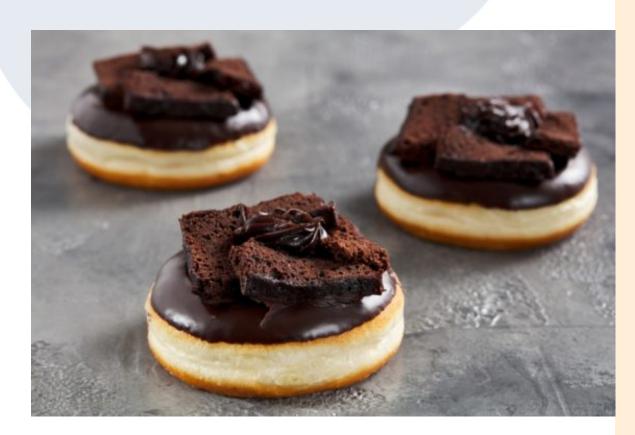
CATEGORY

Bakery

國

FINISHED PRODUCT

Doughnut



CHOCOLATE BROWNIE DOUGHNUT - VEGAN

YEAST CONC. RECIPE

INGREDIENTS

Group Doughnut

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	
Group Brownie		
Ingredient	KG	%
Fudgy Brownie Mix	1.000	100.00
Water	0.200	20.00
Vegetable oil	0.200	20.00
	Total Weight ^{: 1.400}	

METHOD

Doughnut



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- 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. Using the wide circle end of a piping tube, press down in the centre to make a circle (do not remove the centre).
- 8. Prove for 20-25 minutes at a controlled temperature of 38°C, 80% relative humidity.
- 9. Dry prove for 25 minutes, covered with plastic (this stops the doughnuts wrinkling back).
- 10. Fry at 190°C for 75-90 seconds each side.
- 11. Press down the centre of the doughnut.
- 12. Warm Rich Chocolate Fudgice and dip doughnuts into it.
- 13. Pipe RTU Chocolate Cream Filling into the centre.

Brownie

- 1. Add all ingredients into a bowl fitted with a beater.
- 2. Mix for 3 minutes on low speed.
- 3. Scrape down.
- 4. Mix for 1 minutes on low speed.
- 5. Scale at 450g into small rectangle foils.
- 6. Bake at 180°C for 30-32 minutes.
- 7. Cut into pieces and place onto doughnut to finish.

PASTE CONC. RECIPE

INGREDIENTS

Group Doughnut

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	

Group Brownie

Ingredient	KG	%
Fudgy Brownie Mix	1.000	100.00
Water	0.200	20.00
Vegetable oil	0.200	20.00
	Total Weight: 1.400	

METHOD

Doughnut

- 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. Using the wide circle end of a piping tube, press down in the centre to make a circle (do not remove the centre).



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- 8. Prove for 25-30 minutes at 38°C, 80% relative humidity.
- 9. Dry prove for 25 minutes (this stops the doughnuts wrinkling back).
- 10. Fry at 190°C for 90-100 seconds each side.
- 11. Press down the centre of the doughnut.
- 12. Warm <u>Rich Chocolate Fudgice</u> and dip doughnuts into it.
- 13. Pipe RTU Chocolate Cream Filling into the centre.

Brownie

- 1. Add all ingredients into a bowl fitted with a beater.
- 2. Mix for 3 minutes on low speed.
- 3. Scrape down.
- 4. Mix for 1 minutes on low speed.
- 5. Scale at 450g into small rectangle foils.
- 6. Bake at 180°C for 30-32 minutes.
- 7. Cut into pieces and place onto doughnut to finish.