



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Doughnut

CHOCOLATE BROWNIE DOUGHNUT – VEGAN

YEAST CONC. RECIPE

INGREDIENTS

Group Doughnut

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

Group Brownie

Ingredient	KG	%
<u>Fudgy Brownie Mix</u>	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 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).

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 [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.