



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Doughnut

# CHOCOLATE MILLIONAIRES DOUGHNUT

## 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
Cocoa powder	1.500	150.00
Total Weight: 24.600		

#### Group : Assembly/Decoration

Ingredient	KG	%
<u>Chocolate Millionaires Caramel PF</u>	0.500	-
Total Weight: 0.500		

Yield: 492 doughnuts

### METHOD

### Doughnut

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on low speed.
3. Scrape down.
4. Mix for 7 minutes on high speed, until fully developed.
5. Dough temperature should be 23-26°C.
6. Scale at 50g and place onto wire tray.
7. Retard overnight or place in fridge for 30+ minutes.
8. Remove from retarder and recover dough temperature.
9. Prove for 20-25 minutes at a controlled temperature of 38°C, 80% relative humidity.
10. Dry prove for 25 minutes, covered with plastic (this stops the doughnut wrinkling back).
11. Fry at 190°C for 75-90 seconds each side.

### Assembly/Decoration

1. Warm [Chocolate Millionaires Caramel PF](#) to 70°C and dip doughnut.
2. Spin [Millionaires Caramel](#) or [White Fudgice](#) on top of doughnut to finish.

## PASTE CONC. RECIPE

### INGREDIENTS

#### Group : Doughnut

Ingredient	KG	%
Wheat flour	10.000	100.00
<a href="#">Doughnut Paste Concentrate</a>	1.625	16.25
Yeast	0.400	4.00
Water	5.875	58.75
Cocoa powder	1.500	150.00
Total Weight: 19.400		

#### Group : Assembly/Decoration

Ingredient	KG	%
<a href="#">Chocolate Millionaires Caramel PF</a>	0.500	-
Total Weight: 0.500		

Yield: 358 doughnuts

### METHOD

1. Doughnut

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**Assembly/Decoration**

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