



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Doughnut

# CHRISTMAS DOUGHNUTS

## INGREDIENTS

### Group Doughnuts

Ingredient	KG
White bread flour	1.000
<a href="#">Yeast Doughnut Concentrate</a>	0.500
Yeast	0.060
Water	0.750
<b>Total Weight:</b>	<b>2.310</b>

### Group Topping Sprinkles

Ingredient	KG
<a href="#">Fudgice White, Toffee or Chocolate</a>	0.700
<b>Total Weight:</b>	<b>0.700</b>

### Group Topping Bows

Ingredient	KG
<a href="#">Raspberry Millionaires Caramel PF</a>	0.920
<b>Total Weight:</b>	<b>0.920</b>

### Group Decoration Sprinkles

Ingredient  
Sprinkles

KG  
0.690

**Total Weight:** 0.690

### Group Decoration Bows

Ingredient  
[White Fudgice](#)

KG  
0.250

**Total Weight:** 0.250

## METHOD

### Doughnuts

1. Add all the 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, pin and cut into ring shapes.
5. Retard overnight or place in chiller for 30+ 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 wrinkly back).
9. Fry at 190°C for 75-90 seconds each side.

### Topping

1. Allow to cool.
2. In a bowl melt either the **Fudgice** or **Caramel** to a dipping consistency.
3. Dip each doughnut with either 15g of Fudgice or 20g Caramel and then immediately dip the doughnuts into the festive sprinkle.
4. For Bows pipe 10g of [White Fudgice](#) in a wrapped gift shape, 2 straight lines followed by a tied knot shape.