



**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	KG
Sprinkles	0.690
<b>Total Weight:</b>	<b>0.690</b>

## 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.