



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Doughnut

CHRISTMAS STOCKING DOUGHNUTS

INGREDIENTS

Group Doughnuts

Ingredient	KG
White bread flour	1.000
Yeast Doughnut Concentrate	0.500
Yeast	0.040
Water	0.750
Total Weight:	2.290

Group Topping & Decoration

Ingredient	KG
Raspberry Millionaires Caramel PF	1.000
White Fudgice	0.250
Holly Decorations	-
Total Weight:	1.250

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 45g, pin and cut into stocking 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. Melt the [Raspberry Millionaires Caramel](#) in a bowl to a dipping consistency.
3. Dip each doughnut with 20g of Caramel and allow to set
4. Pipe 5g of [White Fudgice](#) in a cloud shape at the top of the stocking
5. Place a holly decoration in the corner of cloud shape to finish.