



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Doughnut

CINNAMON YUM YUM

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	100.00
Yeast Doughnut Concentrate	0.500	50.00
Yeast	0.060	6.00
Water	0.750	75.00
Total Weight: 2.310		

Group 2

Ingredient	KG	%
Rollex® Gold	0.810	81.00
Cinnamon Filling	0.300	30.00
Water	0.150	15.00
Total Weight: 1.260		

METHOD

1. Mix group 1 for 2 minutes on slow speed and 3 minutes on fast speed.
2. Dough temperature should be 23°C.
3. Incorporate the [Rollex Gold](#) (group 2) into the dough, then pin out and make 3 x half-turns.

Straight Process

- 15 mins in fridge.
- Pin out, spread [Cinnamon Filling](#) and water (group 2) and make 1 x half-turn.
- Repeat this pin out, spread and turn process.
- Rest for 20 mins in freezer.
- Roll dough out to 6-8mm thick.

Overnight Process

- Pin out, spread [Cinnamon Filling](#) and water (group 2) and make 1 x half-turn.
 - Repeat this pin out, spread and turn process.
 - Rest for 20 mins in fridge.
 - Roll dough out to 6-8mm thick.
1. Scale at 50-70g.
 2. Prove for 45-60 minutes at 30-35°C, 80% relative humidity.
 3. Fry at 185°C for 90 seconds each side.
 4. Finish with [Clear Glaze](#).