



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Doughnut, Sweet
Good

DOUGHNUT HEARTS

INGREDIENTS

Group : Doughnut

Ingredient	KG	%
Flour	10.000	100.00
Doughnut Paste Concentrate	5.000	50.00
Yeast	0.600	6.00
Water	7.500	75.00
Total Weight: 23.100		

Group : Assembly/Decoration

Ingredient	KG	%
Raspberry Fruit Filling 50%	6.920	-
Rich Chocolate Fudgice	-	-
White Fudgice	-	-
Raspberry Millionaires Caramel PF	-	-
Chockex - Dark	-	-
Total Weight: 6.920		

Yield: 577 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 8 minutes on high speed, until fully developed.
5. Roll out dough to around 0.5cm thick.
6. Using a sharp heart shape cutter, cut out 40g pieces.
7. Place on doughnut wires and retard overnight.
8. Dry prove for 10 minutes.
9. Wet prove for 20 minutes.
10. Dry prove for 10 minutes.
11. Fry for 90 seconds on each side.

Assembly / Decoration

1. Once cooled, inject with 12g of [Fruit Filling - Raspberry 50%](#).
2. Glaze with either [Raspberry Millionaires Caramel PF](#), [Chockex Premium - Ruby](#), [White Fudgice](#) or [Rich Chocolate Fudgice](#).