



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## OCCASION

Easter



## FINISHED PRODUCT

Doughnut, Sweet Good

# HOT CROSS DOUGHNUT BITES

## INGREDIENTS

### Group : Doughnuts

Ingredient	KG	%
Bread flour	2.500	100.00
<u>Doughnut Paste Concentrate</u>	1.250	50.00
Yeast	0.150	6.00
Ground mixed spice	0.025	1.00
Water	1.875	75.00
<b>Total Weight:</b> 5.800		

### Group : Assembly/Decoration

Ingredient	KG	%
<u>RTU Crossing Paste</u>	-	-
Caster sugar	1.250	-
Ground mixed spice	0.015	-
<b>Total Weight:</b> 1.265		

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Cut into 20g pieces and mould into round balls.
4. Place on doughnut wires and retard overnight.

5. Dry prove for 10 minutes.
6. Wet prove for 20 minutes.
7. Dry prove for 10 minutes.
8. Pipe a cross onto each doughnut using [RTU Crossing Paste](#).
9. Fry for 60 seconds on each side.
10. Once gently cooled, roll the hot cross doughnuts into the spiced mixed sugar to finish.