



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Doughnut

# LEMON CREAM DOUGHNUT – VEGAN

## YEAST CONC. RECIPE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Yeast Doughnut Concentrate</u>	5.000	50.00
Yeast	0.600	6.00
Water	7.500	75.00
<b>Total Weight:</b> 23.100		

**Yield:** 462 doughnuts

### METHOD

1. Add all 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 and place onto wire tray.
5. Retard overnight or place in fridge for 30+ minutes.
6. Remove from retarder and recover dough temperature.
7. Prove for 20-25 minutes at a controlled temperature of 38°C, 80% relative humidity.

8. Dry prove for 25 minutes, covered with plastic (this stops the doughnuts wrinkling back).
9. Fry at 190°C for 75-90 seconds each side.
10. Pipe [RTU Lemon Cream Filling](#) into the centre.

## PASTE CONC. RECIPE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<a href="#">Doughnut Paste Concentrate</a>	1.625	16.25
Yeast	0.400	4.00
Water	5.875	58.75
Total Weight: 17.900		

**Yield:** 358 doughnuts

### METHOD

1. Add all 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 and place onto wire tray.
5. Retard overnight or place in chill for 120+ 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 wrinkling back).
9. Fry at 190°C for 90-100 seconds each side.
10. Pipe [RTU Lemon Cream Filling](#) into the centre.