



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Doughnut

## LEMON MERINGUE DOUGHNUT

### YEAST CONC. RECIPE

#### INGREDIENTS

##### Group Doughnut

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
Total Weight: 23.100		

##### Group Meringue

Ingredient	KG	%
<u>Actiwhite® Meringue Mix</u>	0.100	-
Water	1.000	-
Sugar	2.000	-
Total Weight: 3.100		

#### METHOD

Doughnut

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. Using the wide circle end of a piping tube, press down in the centre to make a circle (do not remove the centre).
8. Prove for 20-25 minutes at a controlled temperature of 38°C, 80% relative humidity.
9. Dry prove for 25 minutes, covered with plastic (this stops the doughnuts wrinkling back).
10. Fry at 190°C for 75-90 seconds each side.
11. Press down the centre of the doughnut.
12. Warm [White Fudgice](#) and dip doughnuts into it.
13. Pipe [RTU Lemon Cream Filling](#) into the centre.

#### Meringue

1. Dissolve [Actiwhite](#) in the water and allow to soak for 5-10 minutes.
2. For a light meringue, add half the sugar, whip on high speed to full volume and fold in the remaining sugar.
3. For a slightly heavier meringue, whip the entire quantity of sugar together with the Actiwhite solution.
4. Dry the meringues at low temperature, approximately 100°C-120°C.
5. Crumble onto doughnut to finish.

## PASTE CONC. RECIPE

### INGREDIENTS

#### Group Doughnut

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
<b>Total Weight:</b> 17.900		

#### Group Meringue

Ingredient	KG	%
<a href="#">Actiwhite® Meringue Mix</a>	0.100	-
Water	1.000	-
Sugar	2.000	-
<b>Total Weight:</b> 3.100		

### METHOD

#### Doughnut

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. Using the wide circle end of a piping tube, press down in the centre to make a circle (do not remove the centre).
8. Prove for 25-30 minutes at 38°C, 80% relative humidity.
9. Dry prove for 25 minutes (this stops the doughnuts wrinkling back).

10. Fry at 190°C for 90-100 seconds each side.
11. Press down the centre of the doughnut.
12. Warm [White Fudgice](#) and dip doughnuts into it.
13. Pipe [RTU Lemon Cream Filling](#) into the centre.

#### Meringue

1. Dissolve [Actiwhite](#) in the water and allow to soak for 5-10 minutes.
2. For a light meringue, add half the sugar, whip on high speed to full volume and fold in the remaining sugar.
3. For a slightly heavier meringue, whip the entire quantity of sugar together with the Actiwhite solution.
4. Dry the meringues at low temperature, approximately 100°C-120°C.
5. Crumble onto doughnut to finish.