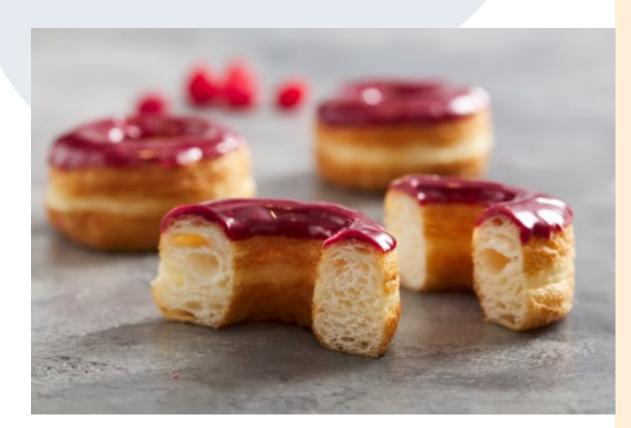


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## **INGREDIENTS**

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
	Total Weight: 0.810	

## 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 and make a further 2 x half-turns.





FINISHED PRODUCT

Doughnut



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- Rest for 20 mins in freezer.
- Roll dough out to 6-8mm thick.

#### Overnight

- Overnight in fridge.
- Pin out and make a further 2 x half-turns.
- 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. Warm Raspberry Millionaires Caramel PF and dip yum yum.