BAKELS
BAKERY INGREDIENTS SINCE 1904

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RASPBERRY CREAM DOUGHNUT – VEGAN

YEAST CONC. RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast Doughnut Concentrate	5.000	50.00
Yeast	0.600	6.00
Water	7.500	75.00
	Total Weight: 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.

DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

OCCASION

Valentine's Day

FINISHED PRODUCT

Doughnut

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 Raspberry Cream Filling** into the centre.

PASTE CONC. RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Doughnut Paste Concentrate	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 Raspberry Cream Filling** into the centre.