



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Confectionery, Doughnut, Sweet
Good

SPECULOOS DOUGHNUT

INGREDIENTS

Group : Doughnut

Ingredient	KG	%
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		

Group : Assembly/Decoration

Ingredient	KG	%
Speculoos Spread	8.655	-
Speculoos Crumbles	5.770	-
Total Weight: 14.425		

Yield: 513 Doughnuts

METHOD

Doughnut

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on low speed.

3. Scrape down.
4. Mix for 8 minutes on high speed, until fully developed.
5. Roll out dough to around 0.5cm thick.
6. Scale at 45g.
7. Place on doughnut wires and retard overnight.
8. Dry prove for 10 minutes.
9. Wet prove for 20 minutes.
10. Dry prove for 10 minutes.
11. Fry for 90 seconds on each side.

Assembly / Decoration

1. Once cooled, dip doughnut into warmed [Speculoos Spread](#) and dip into [Speculoos Crumbles](#).