



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Doughnut

# VANILLA 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 Vanilla 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 Vanilla Cream Filling](#) into the centre.