

Donuts using GLOBAL YEAST DONUT CONC.



Wheat flour	5.000 kg
GLOBAL YEAST DONUT CONC.	5.000 kg
Yeast	0.300 kg
Water, approx.	5.200 kg
Total weight	15.500 kg

Mixing time: 3 + 10 minutes, spiral mixer

Dough temperature: approx. 26° C

Bulk fermentation time: 20 minutes

Instructions for use: After the bulk fermentation time, roll the dough out to a thickness of 5 – 6 mm and cut out using a donut cutter. Subsequently, allow to prove and bake on each side for approx. 2 minutes.

Final proof: 30 – 40 minutes

Deep-frying temperature: approx. 170° C

Baking time: approx. 2 minutes on each side