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10000253 - Premium Doughnut Concentrate - TIS

Product Information: A powder concentrate to produce delicious fried doughnuts with a light and fluffy dough; perfect finished with 5th Avenue® Icings or Sweet Frost®.

Pack Size: 16kg

Recipe:

Premium Doughnut Concentrate – 1.000kg

Bread Flour – 1.000kg

Yeast – 0.080kg

Water – 0.840kg

Method:

- Use tempered water to give a final dough temperature of 28°C (82°F)
- Mix for 2 mins on slow speed & 8 mins fast speed on a spiral mixer
- Remove dough from mixer scale dough piece at 1500g and ball up, rest for 5mins
- Pin out dough and cut on BDM so each piece is 50g.
- Ball up into balls alternatively dough can be pinned out and a ring cutter used.
- Prove at 38°C (100°F) 75% RH for approx. 40 mins
- Remove doughnuts from the prover and let skin up for 10mins before frying
- Fry at 190°C – 195°C for 90 seconds each side.

Notes: