



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut

AMERICAN DOUGHNUT

OVERVIEW

19-084

INGREDIENTS

Group Dough

Ingredient	KG	%
APITO SOFT DONUT MIX	1.000	100.00
Cold water	0.420	42.00
Eggs	0.080	80.00
BAKELS LECITEX	0.008	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.018	1.80
Total Weight: 1.526		

Group Fat

Ingredient	KG	%
BAKELS FRYING FAT	1.000	-
Total Weight: 1.000		

Group Ganache 1

Ingredient	KG	%
Fresh cream	0.250	-
PETTINA NON-TEMPERING DARK CHOCOLATE	0.500	-
Total Weight: 0.750		

Group Ganache 2

Ingredient	KG	%
Fresh cream	0.200	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.500	-
Total Weight: 0.700		

Group Glazes

Ingredient	KG	%
BAKELS DIAMOND GLAZE RED	-	-
BAKELS DIAMOND GLAZE SILVER	-	-
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	-	-
BAKELS DIAMOND GLAZE CHOCOLATE	-	-
Total Weight: 0.000		

Group Fruit Topping

Ingredient	KG	%
BAKELS KIWI FRUIT FILLING	-	-
FINO STRAWBERRY FILLING	-	-
FINO BLUEBERRY FILLING	-	-
Total Weight: 0.000		

Group Coating

Ingredient	KG	%
FINO DUSTING SUGAR	-	-
Total Weight: 0.000		

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	-	-
BAKELS BAVARIAN CREAM	-	-
Total Weight: 0.000		

Yield: 27 pieces

METHOD

How to do it:

1. Place Apito Soft Donut Mix, Lecitex and Bakels Instant Yeast into a bread mixer.
2. Mix with a hook attachment at low speed until well mixed.
3. Add eggs and cold water and mix at low speed for 3 minutes.
4. Run the mixer at medium speed for approximately 10 minutes or until dough is well developed.
5. Rest dough for 30-35 minutes.
6. Roll and cut the dough using a donut cutter.
7. Proof the dough for 40 minutes.
8. Fry at 180°C for 30 seconds on each side.