



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut

DONUT

INGREDIENTS

Group Donut

Ingredient	KG	%
APITO SOFT DONUT MIX	0.500	100.00
Water (chilled)	0.213	42.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.007	1.30
FINO DUSTING SUGAR	0.016	2.00
Total Weight: 0.736		

Yield: 8 pieces x 80 g

METHOD

How to do it:

Donut:

1. Place all ingredients in a mixing bowl. Mix into a well-developed dough.
2. Cover and rest dough for 10 minutes.
3. Sheet dough and rest for 10 minutes.
4. Using a dough cutter, cut to approximately 30g each.
5. Place on a tray lined with plastic sheet.
6. Proof for 40 minutes.
7. Remove from proofer and dry for 20 minutes.

8. Fry at 180°C for 60 seconds on one side and another 60 seconds on the other side.
9. Dust the top with Fino Dusting Sugar, approximately 2g per donut.