

DUFFINS

OVERVIEW

19-158

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 0.200 | 100.00 |
| Whole Eggs | 0.030 | 15.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.008 | 4.00 |
| Water | 0.080 | 40.00 |
| Iodized salt | 0.004 | 1.90 |
| Refined Sugar | 0.010 | 5.00 |
| BAKELS BAKING POWDER | 0.003 | 1.40 |
| Evaporated Milk | 0.010 | 5.00 |
| DOBRIM HIGH SPEED | 0.008 | 4.00 |
| BAKELS BUTTEROILS SUBSTITUTE | 0.020 | 10.00 |
| BAKELS SHORTENING | 0.020 | 10.00 |
| BAKELS MUFFIN MIX | 0.150 | 75.00 |
| Total Weight: | | 0.543 |

Group 2

| Ingredient | KG | % |
|--------------------|-------|-------|
| FINO DUSTING SUGAR | 0.100 | - |
| Total Weight: | | 0.100 |

Yield: 9 pcs

METHOD

How to do it:

1. In a spiral mixer, mix all Group 1 ingredients until fully developed.
2. Round and rest for 15 minutes.
3. Roll and mold the dough using a donut cutter, approximating 25g per piece.
4. Proof the dough for 1 hour.
5. Fry at 180°C for 45 seconds on each side.
6. Coat with Fino Dusting Sugar.
7. Serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut