

# MINI DOUGHNUTS

## OVERVIEW

10-028

## INGREDIENTS

### Group Doughnut

Ingredient	KG	%
Bread Flour	0.700	70.00
All Purpose Flour	0.300	30.00
Salt	0.015	1.50
Sugar	0.160	16.00
BAKELS SHORTENING	0.080	8.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.080	8.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS BAKING POWDER	0.010	1.00
Skimmed milk powder	0.040	4.00
BAKELS BALEC LACTO ALBUMEN	0.017	1.67
Water	0.083	8.33
Lecinta Plus	0.005	0.50
Water	0.450	45.00

**Total Weight:** 1.955

### Group Filling

Ingredient	KG	%
BAKELS BAVARIAN CREAM	0.485	-

**Total Weight:** 0.485

**Yield:** 97 x 20g dough

## METHOD

How to do it:

Doughnut:

1. Dissolve Balec Lacto Albumen in water 1.
2. Mix all ingredients until fully developed.
3. Round and rest for 15 minutes.
4. Flatten the dough to about 1 cm thick and then rest for another 15 minutes.
5. Using a doughnut cutter, cut doughnuts (approximately 50g per piece) and then place on a floured baking tray.
6. Proof for 1 hour.
7. Fry at 150-165°C for 2 minutes on each side or until golden brown. Drain excess oil.

Assembly:

1. Inject each mini doughnut with filling.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Doughnut