

RED VELVET CREAM CHEESE DOUGHNUT

OVERVIEW

19-165

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.250	100.00
Whole Eggs	0.030	12.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	3.20
Water	0.100	40.00
Iodized salt	3.800	1.52
Refined Sugar	0.010	4.00
BAKELS BAKING POWDER	0.003	1.12
Evaporated Milk	0.010	4.00
DOBRIM HIGH SPEED	0.001	0.40
BAKELS BUTTEROILS SUBSTITUTE	0.020	8.00
BAKELS SHORTENING	0.020	8.00
BAKELS RED VELVET CAKE MIX	0.100	40.00
Total Weight:		4.352

Group 2

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.300	-
Fresh Milk	0.300	-
Total Weight:		0.600

Group 3

Ingredient	KG	%
Red Velvet Cake Crumbs	0.500	-
Total Weight:		0.500

Yield: 9 pcs

METHOD

How to do it:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut

1. 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 (approximately 25g per pc).
4. Proof the dough for 1 hour.
5. Fry at 180°C for 45 seconds on each side.
6. For the filling, mix Pettina Classic Cheesecake Mix and fresh milk.
7. Pipe into the fried doughnut
8. Coat with Red Velvet Cake Crumbs.
9. Serve.