



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Doughnuts

SAVOURY DONUT STICK WITH GOLDEN DIP

OVERVIEW

20-004

INGREDIENTS

Group Dough

Ingredient	KG	%
APITO SOFT DONUT MIX	0.500	100.00
Water	0.160	32.00
Eggs	0.050	10.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.001	0.20
BAKELS MONOFRESH	0.003	0.50
BAKELS COUNTRY HERB BASE	0.045	9.00
Mik-Mik Powder	0.075	15.00
BAKELS DAIRY BLEND	0.015	3.00
BAKELS FRYING FAT	0.200	-

Total Weight: 1.049

Group Dip

Ingredient	KG	%
BAKELS GOLDEN SAUCE	0.120	-
All Purpose Cream	0.060	-
Condensed Milk	0.040	-
Total Weight: 0.220		

Group Coating

Ingredient	KG	%
FINO DUSTING SUGAR	0.080	-
Mik-Mik Powder	0.120	-
Total Weight: 0.200		

Yield: 56 pcs

METHOD

How to do it:

Dough:

1. Combine all ingredients, except Bakels Dairy Blend and Bakels Country Herb, and mix on low speed for 2 minutes.
2. Add Bakels Dairy Blend, then mix on high speed until dough is 75% developed.
3. Finally, add Bakels Country Herb and continue mixing on high speed until dough is fully developed.
4. Rest dough for 5 minutes.
5. Cut dough into 15-gram portions and mold to form a stick.
6. Proof the dough for 1 hour.
7. Fry dough sticks in Bakels Frying Fat until golden brown.

Golden Dip:

1. Combine Bakels Golden Sauce, all purpose cream and condensed milk.
2. Mix until well incorporated. Set aside.

Coating:

1. Combine Bakels Fino Dusting Sugar and Mik-Mik Powder.
2. Set aside.

Assembly:

1. Roll the fried donut stick in prepared coating until fully covered.
2. Serve the donut sticks with prepared Golden Dip on the side.