



#### DISPLAY CONDITIONS

Warm



#### CATEGORY

Doughnuts



#### FINISHED PRODUCT

Doughnut

## SOFT DONUT ROLL

### OVERVIEW

19-083

### INGREDIENTS

#### Group Dough

Ingredient	KG	%
APITO SOFT DONUT MIX	1.000	100.00
BAKELS SWEET DOUGH BLEND	0.180	18.00
Whole Eggs	0.100	10.00
BAKELS DAIRY BLEND	0.160	16.00
Full Cream Milk (powdered)	0.050	5.00
Fresh Milk	0.300	30.00
Water	0.075	7.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.018	1.80
<b>Total Weight:</b> 1.883		

#### Group Filling

Ingredient	KG	%
Quickmelt Cheese	0.160	-
<b>Total Weight:</b> 0.160		

### Group Topping

Ingredient	KG	%
Full Cream Milk (powdered)	0.200	-
Granulated Sugar	0.200	-
Total Weight:		0.400

**Yield:** 66 pieces

## METHOD

How to do it:

1. Place Apito Soft Donut Mix, Bakels Sweet Dough Blend, whole eggs, fresh milk, water, powdered milk, and Bakels Instant Active Dry Yeast in a spiral mixer. Mix for 2 minutes on low speed. Add Bakels Dairy Blend, shift to high speed and develop dough thoroughly (approximately 8-10 minutes).
2. Allow the dough to recover for 35 minutes (bulk fermentation).
3. Divide and scale into 30-g pieces. Round and let it rest for 10 minutes.
4. Flatten the dough and put quickmelt as filling. Rest for 10 minutes.
5. Brush with eggwash and dip in Milk-Sugar topping.
6. Dry proof for 40-50 minutes then bake at 170°C. Cool down.