



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Doughnuts



#### FINISHED PRODUCT

Doughnut

## SOFT DOUGHNUT CHEESE BITES

### OVERVIEW

19-086

### INGREDIENTS

#### Group Dough

Ingredient	KG	%
APITO SOFT DONUT MIX	1.000	100.00
Whole Eggs	0.500	50.00
Egg Yolk	0.045	4.50
Granulated Sugar	0.070	7.00
Full Cream Milk (powdered)	0.100	10.00
Evaporated Milk	0.250	25.00
Water	0.180	18.00
BAKELS LECITEX	0.008	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.018	1.80

**Total Weight:** 2.171



### Group Filling

Ingredient	KG	%
Quickmelt Cheese	0.560	-
<b>Total Weight:</b> 0.560		

### Group Topping

Ingredient	KG	%
Skimmed milk powder	0.300	-
FINO DUSTING SUGAR	0.200	-
<b>Total Weight:</b> 0.500		

**Yield:** 108 pieces

## METHOD

How to do it:

1. Place Apito Soft Donut Mix, whole eggs, egg yolk, sugar, evaporated milk, water, Lecitex and Bakels Instant Active Dry Yeast in a spiral mixer. Mix for 2 minutes on low speed. Add powdered milk, shift to high speed and develop dough thoroughly (approximately 10 minutes).
2. Allow to recover for 35 minutes.
3. Divide and scale into 20-g pieces. Round and let it rest for 10 minutes.
4. Flatten the dough and put the quickmelt as filling.
5. Proof for 45-55 minutes then fry at 180°C for 30 seconds on each side.
6. Roll in sweet powder.