

DOUGHNUTS

INGREDIENTS

Group 1

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
BALEC Solution	0.100	10.00
Lecinta Plus	0.005	0.50
Water	0.450	45.00
Total Weight: 1.955		

Yield: 39 x 50g

METHOD

How to do it:

No- time Dough Method:

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

Preparation of Balec Solution:

Mix 16.7g of Balec Lacto Albumen in 83.3g of water. Dissolve well.

DOUGHNUTS (WITH BACOM A-100)

INGREDIENTS



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Doughnut

Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
Sugar	0.180	18.00
Salt	0.010	1.00
<u>BAKELS PLATINUM INSTANT ACTIVE DRIED</u>		
<u>YEAST</u>	0.015	1.50
Milk Powder	0.030	3.00
<u>DOBRIM HIGH SPEED</u>	0.002	0.20
<u>BACOM A-100</u>	0.010	1.00
Whole Eggs	0.150	15.00
Water +/-	0.420	42.00
<u>BAKELS DAIRY BLEND</u>	0.150	15.00
Total Weight: 1.967		

Yield: 32 pcs x 60g

METHOD

1. In a mixing bowl, mix all the dough ingredients except Bakels Dairy Blend and Bacom A-100. Mix for about 5 minutes.
2. Add Bakels Dairy Blend and Bacom A-100 and mix for another 2 minutes on medium speed or until dough is elastic or developed.
3. Place dough in a large greased bowl. Cover with cling wrap and let it rise for about 30 minutes or until doubled in size.
4. Roll out dough on a floured surface to about ¼-inch in thickness. Cut into doughnuts using a donut cutter. Proof.
5. In a large saucepan, pour frying fat or oil and set on medium heat until oil is 180 – 185°
6. Carefully drop doughnuts into the hot oil. Fry for about 3 minutes or until golden brown.
7. To finish, use any desired Bakels Specialty Toppings, Diamond Glazes, and fruit fillings.