



Bread & Rolls - Sweet Buns - Deep Fry Yeastgoods

Recipe No:

R101 - R101d

DOUGHNUTS

USING BAKELS BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	4.000	100%
	BAKELS BUN CONCENTRATE	0.480	12%
	MASTERFAT	0.160	4%
	BAKELS INSTANT ACTIVE YEAST	0.060	1.5%
	Water (variable)	2.100	53%

Total Weight	6.800
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- Method:**
1. No time dough.
 2. Place all ingredients in machine bowl and develop thoroughly.
 3. Dough temperature 30-31°C.
 4. Allow dough to recover for 5 minutes.
 5. Scale and mould as desired.
 6. Prove on flour dusted cloths or tea towels.
 7. Deep fry at 176°C to 185°C until golden brown.

Notes:

Using bakers percentages - Percentages on white flour weight

If using Compressed Yeast, use 175g in above recipe.

For extra softness and fresh keeping add 0.5% MONOFRESH SUPERSOFT

Yield: 9 dozen Doughnuts scaled at 60 g.