



Doughnuts - Yeast Doughnuts

**Recipe No:**  
**R745 - R745A**

**DOUGHNUTS (YEAST RAISED)**

USING CLASSIC BERLINER DOUGHNUT MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	CLASSIC BERLINER DOUGHNUT MIX	4.000	100%
	BAKELS INSTANT ACTIVE YEAST	0.068	1.7%
	Water	1.840	46%

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<b>Total Weight</b>	<b>5.908</b>
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- Method:**
1. No time Dough
  2. Place all ingredients in machine bowl and develop thoroughly
  3. Dough temperature 28-30 °C.
  4. Allow dough to recover for 5 minutes.
  5. Scale and mould as desired
  6. Proof then deep-fry at 175 °C to 185 °C until golden.

**Notes:** Using bakers percentages - Percentages on total premix weight  
If using Compressed Yeast, use 175g in above recipe.