



Traditional Cake Donut Mix 12.5kg

Product Card # 600042-R1

Polava developed this mix to help you output a delicious donut.



The Polava brand provides these benefits:

- **MADE IN AUSTRALIA**
- **TOLERANT**
Quality outcomes from a broad range of bakery or shop conditions and with unskilled assistance.
- **FREE FROM artificial flavours and colours**
- **GUARANTEED QUALITY & CONSISTENCY**
- **TECHNICAL SUPPORT**
- **MERCHANDISING SUPPORT**

ADDITIONAL FEATURES	BENEFITS
ALWAYS CONSISTENT with LONG BATTER STABILITY	<i>Consistent output on both small and large batches</i>
LOW OIL ABSORPTION	<i>Cost saving – less oil used</i>
EXTENDED SHELF LIFE	<i>Less wastage</i>
SOFT EATING	<i>WOW your customer with your delicious creation</i>

See next page for **HOW TO MAKE Cake Donuts >>>**

MORE INFO AT POLAVA.COM.AU

RECIPE 1

Traditional Cake Donuts



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
40g CAKE DONUT MIX		
Cake Donut Mix	1,000g	12,500g
Water*	450g	5,600g
MINI DONUT		
Cake Donut Mix	1,000g	12,500g
Water (variable)	500g	6,250g

RECOMMENDED METHOD:

- Pour water into a mixing bowl.
- Add Cake Donut Mix and blend on slow speed, for one minute.
- Scrape down and mix on medium speed, for one minute or until smooth.
- Allow to rest ten minutes, before depositing.
- Fry at 180°C – 190°C for 95 seconds.

