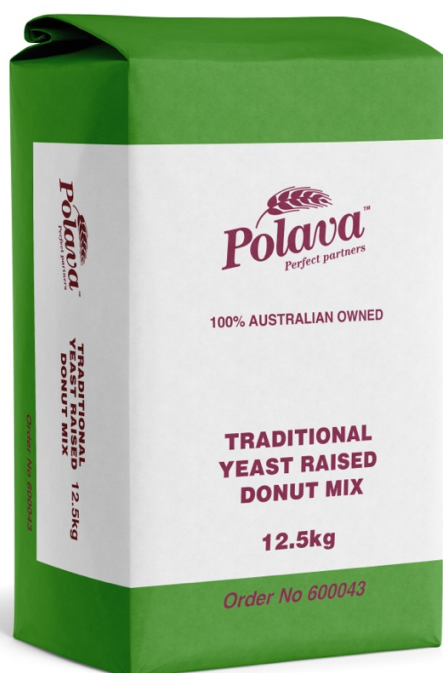




Traditional Yeast Raised Donut Mix 12.5kg

Product Card # 600043-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
CONSISTENT MIX	<i>Saves time & labour</i>
TOLERANT	<i>Produce great quality results in a wide range of shop conditions and with unskilled assistance</i>
LONG SHELF LIFE	<i>Less wastage</i>
LOW OIL ABSORPTION	<i>Cost saving – uses less oil</i>
CLASSIC donut TEXTURE with NEUTRAL FLAVOUR	<i>WOW your customer with your delicious creation. Texture is consistently light. Great with a variety of toppings &/or fillings</i>

See next page for **HOW TO MAKE Yeast Raised Donuts >>>**

MORE INFO AT POLAVA.COM.AU

RECIPE 1

Traditional Yeast Raised Donuts



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
Traditional Yeast Raised Donut Mix	1,000g	12,500g
Water	460g	5,750g
Fresh Yeast	30g	375g
OR		
Dry Yeast	15g	188g

RECOMMENDED METHOD:

The aim is to achieve a well-developed dough with a temperature between 26°C and 28°C.

1. Add ingredients to a mixing bowl and mix, checking the dough for good development.
2. Cover and rest for 10 minutes, knock back and divide into loaves.
3. Cover and rest for a further 10 minutes.
4. Cut desired shapes and proof for 40 - 45 minutes at 35°C - 40°C heat and 65% - 70% humidity.
5. TEST DONUTS TO ENSURE THEY ARE ADEQUATELY PROVED BEFORE FRYING.
6. Fry at 180°C for 50 - 60 seconds each side until a golden colour is achieved.