

## Traditional Yeast Raised Donut Mix 12.5kg

Product Card # 600043-R3



Polava developed this mix to help you create 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**

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

See next page for **HOW TO MAKE** Decadent Fudge Iced Donuts >>>

### RECIPE 3

## Decadent Fudge Iced Donuts



MAKE UP INSTRUCTIONS	Small Batch	Full Bag
<i>Polava Traditional Yeast Raised Donut Mix (</i>	1,000g	12,500g
Water	450g	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.
7. Let cool completely. Dip in heated *Dawn* Chocolate Fudge Icing (order code 500011) and sprinkle with Nonpareils before icing sets.

SCAN for MORE  
POLAVA INFO

