



## Vegan Yeast Raised Donut Mix 12.5kg

Product Card # 600069-R1

Polava identified that efforts to replace proteins in sweet yeast products was resulting in inconsistencies and poor product performance within bakeries. So Polava developed this mix to help you output a delicious Vegan 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
<b>FREE FROM EGG &amp; DAIRY</b>	<i>Increase your market with new customers who want to eat wholly plant-based foods and avoid other ingredients, while keeping current customers happy too</i>
<b>FAST BENCH TIME</b>	<i>Reduce production time</i>
<b>GREAT VOLUME &amp; SHAPE with LONG SHELF LIFE</b>	<i>Great appeal with less wastage</i>
<b>SOFT EATING TEXTURE</b>	<i>WOW your customer with your delicious creation. Texture creates a preferred mouth feel</i>

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

MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)

## RECIPE 1

### Vegan Yeast Raised Donuts



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
Vegan Yeast Raised Donut Mix	1,000g	12,500g
Water	460g	5,760g
Fresh Yeast	32g	400g
<b>OR</b>		
Dry Yeast	18g	225g

#### RECOMMENDED METHOD:

The aim is to achieve a well-developed dough with a FDT of 26°C - 28°C.

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