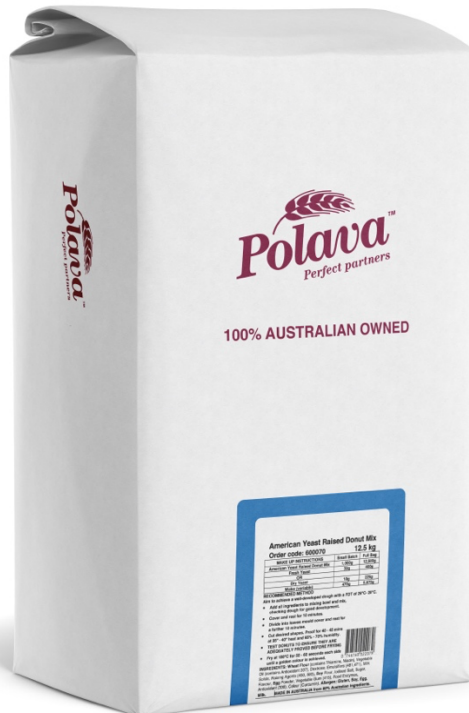




American Yeast Raised Donut Mix 12.5kg

Product Card # 600070-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
Suitable for INDUSTRIAL APPLICATION with FAST BENCH TIME	<i>Has great volume and shape. Reduce production time</i>
TOLERANT	<i>Produce great quality results in a wide range of shop conditions and with unskilled assistance</i>
EXTENDED SHELF LIFE	<i>Less wastage</i>
SOFT AMERICAN-STYLE TEXTURE with RICH TASTE	<i>Has a preferred mouthfeel and great appetite appeal. Increase your market and repeat business.</i>

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

MORE INFO AT POLAVA.COM.AU

RECIPE 1

American Yeast Raised Donuts



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
American Yeast Raised Donut Mix	1,000g	12,500g
Water	460g	5,760g
Fresh Yeast	32g	400g
OR		
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.