

POLAVA

American Buttermilk bars

<i>Polava Cake Donut</i>	<i>1000</i>	<i>12,500</i>
<i>Water</i>	<i>290</i>	<i>3,625</i>



- *Adjust Water Temperature, Note the aim is to achieve a finished batter temperature a between 24 °C – 27 °C.*
- **Note: Water temperature needs to be adjusted towards the lower range during the hot summer months and higher in the winter months.**
- *Place measured water in mixer, add mix and blend on speed 1 for 1 minute.*
- *Scrape down bowl and Blend **FOR 2 MINUTES** on speed 1.*
- *Allow at least 10 minutes floor time.*
- *Pin dough on bench to 10-12mm thick*
- *Cut bars and score top.*
- *Fry at 170-180 °C till golden brown flipping twice*
- *Glaze when dry.*
- *NOTE THERE WILL BE CRACKING ON THE SECOND SIDE OF THE DONUTS: THIS IS QUITE NORMAL.*

