

Traditional Yeast Raised Donut

Easy to use Yeast Raised Donut Premix

Traditional Yeast Raised

Donut Mix	1000gm	12.5kg
Water (variable)	460gm	5750gm
Yeast Fresh	30gm	375gm
or		
Yeast Dried	15gm	188gm

- The aim is to achieve a finished dough temperature between 26°C - 28°C
- Crumble Compressed yeast: Blend water, yeast and mix on speed 1 for 2-3 minutes.
- Mix on speed 2 for 12 - 14 minutes until the dough is well developed and has reached the required temperature.
- Note: development time will vary depending on mixer efficiency
- Cover and rest for 10 minutes, knock back and de-void into loaves.
- Cover and rest for a further 10 minutes.
- Pin out and roll to desired thickness ensuring you relax the dough well by lifting and allowing to shrink back. It is imperative that the dough is well relaxed to achieve uniformly shaped Donuts.
- Cut desired shapes and proof for 40-45 minutes at 35 to 40C Heat and 65-70% Humidity.
- TEST DONUTS TO ENSURE THEY ARE ADEQUATELY PROVED BEFORE FRYING.
- Fry at 180c (350f) for 50-60 seconds each side until a golden colour is achieved.

