

Recipe Sheet

Code Number: ABM/PRS/015
Name: DONUT (yeast raise)
Statement: SOFT & GOOD MOUTH FEEL USING AB MAURI DONUT MIX, MAURI INSTANT YEAST AND DECORATE WITH DONUT COATING.



Recipe	
A. Donut Mix – AB Mauri Donut Mix	1000g
AB Mauri Mauripan Instant Yeast	23g
Vegetable Oil	50g
Cold Water (0-1°C)	490g
Total Weight	1563g

Process:
1. Assemble all ingredients in Planetary mixer with dough hook attach
2. Mix for 3 minute at slow speed (1 st) and 5 minutes in medium (2 nd) speed until Fully devolved. Desired dough temperature is 27-28°C
3. Rest the dough for 10 minutes and cover the dough to prevent skinning
4. Roll the dough and cut into desired pieces with donut cutter.
5. Leave for proving at 40°C and 75% RH.
6. Fry in specialised frying fat at 180°C till golden brown (45-50 seconds per side)

Coat the donut with various type of AB Mauri donut coating or dusting sugar.

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