

# Donut Burger

(Mauri Donut Mix)



<b>Mauri Donut Mix</b>	<b>1000</b>
<b>Mauripan Instant Dry Yeast</b>	<b>15</b>
<b>Mauri Shortening</b>	<b>50</b>
Cold Water	480

*Weight (gm)*

1. Using spiral mixer, dry mix donut mix and yeast at slow speed for 1 min. Add in cold water and mix at slow speed for 3 mins. Switch to high speed and mix for 1 min or until combined.
2. Add **Mauri Shortening** and mix at slow speed for 1 min. Switch to high speed and mix for 4 mins or until 70-80% of window pane is achieved. Switch to slow speed and mix for another 1 min. (Temperature of final dough should be around 25-28°C).
3. Rest dough for 10 mins in chilled condition then sheet and cut dough to desired thickness, shape and size.
4. Proof the donuts at 35°C with 75% humidity for 45 mins or until double its size. Remove from proofer and allow to dry for 10 mins (until skin of donut is dry to touch).
5. Fry donuts at 190°C for around 1 min per side. Drain excess oil on wire rack and let it cool.
6. Slice donuts into half. Sandwich the 2 sliced donut with desired toppings, vegetables, meat and sauces.

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