

Beignets

(Mauri Donut Mix, Mauripan Instant Dry Yeast & A1 Softener)



	Weight (gm)
Mauri Donut Mix	1000
Mauripan Instant Dry Yeast	20
Evaporated milk	400
Eggs	100
Condensed milk	100
Unsalted butter	160
A1 Softener	20

1. Using a spiral mixer, combine donut mix with yeast and dry mix at slow speed for 1 min.
2. Add in milk and eggs, mix at slow speed for 3 mins. Switch to high speed and mix for 1 min or until combined.
3. Add butter and softener, mix at slow speed for 1 min. Change to high speed and mix for 4 mins or until 90% of window pane is achieved. (Temperature of final dough should be around 28°C)
4. Rest dough for 10 mins. Sheet to 7mm and cut dough to 2 inch x 2 inch square shape.
5. Proof the beignets at 35°C, with 75% humidity for 45 min.
6. Remove from proofer and allow to dry for 15 minutes (until skin of donut is dry to touch).
7. Fry beignets at 190°C, around 30 seconds each side.
8. Remove from fryer and let cool before dusting with icing sugar.

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