

Doughnuts

using GLOBAL YEAST DONUT CONC.

RECIPE SERVICE

Wheat flour	5.000 kg
GLOBAL YEAST DONUT CONC.	5.000 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>5.200 kg</u>
Total weight	15.500 kg

Mixing time: 3 + 10 minutes

Dough temperature: approx. 26° C

Bulk fermentation time: 20 minutes

Processing: doughnuts

Final proof: 30 – 40 minutes

Deep-frying temperature: approx. 170° C

Baking time: approx. 2 minutes on either side

Instructions for use: After the bulk fermentation time, roll the dough to a thickness of 5 – 6 mm and cut out with a doughnut cutter. Afterwards allow to prove and bake on either side approx. 2 minutes.

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