

## Donuts using VEGAN DONUT



Wheat flour	5.000 kg
VEGAN DONUT	5.000 kg
Yeast	0.300 kg
Water	5.200 kg
<b>Total weight</b>	<b>15.500 kg</b>

Mixing time: 3 + 10 minutes, spiral mixer

Dough temperature: approx. 26° C

Bulk fermentation time: 15 minutes

Instructions for use: After the bulk fermentation time, roll the dough out to a thickness of 5 – 6 mm and cut out using a donut cutter. Subsequently, allow to prove and bake in vegan oil on each side for approx. 2 minutes.

Final proof: 40 minutes

Deep-frying temperature: approx. 170° C

Baking time: approx. 2 minutes on each side