

# macphie

## Macphie Premium Fermented Doughnut Concentrate

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**Macphie Premium Doughnut Concentrate** is a powder concentrate, used in a ratio of 1:1 with flour, to produce delicious fried doughnuts with a light & fluffy dough and a short eat, characteristic of classic, quality American doughnuts.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>MACPHIE PREMIUM DOUGHNUT CONCENTRATE</b>	<b>1.000</b>	<b>2</b>	<b>3</b>	1. Use water tempered to give a final dough temperature of 28°C (82°F).
Bread Flour	1.000	2	3	2. Mixing Time: <ul style="list-style-type: none"><li>• Conventional Mixer: 10-15 minutes on middle speed.</li><li>• Spiral Mixer: 2 minutes on slow and 8 minutes on fast speed.</li><li>• High Speed mixer: 2-3 minutes (11 watt hours per kg of dough).</li></ul>
Yeast (approx.)	0.080	0	3	
Water (approx.)	0.840	1	14	3. Scale dough pieces at 50g each (approx.)
				4. Proof at 38°C (100°F) 75-80% R.H. for approx. 30-40 minutes.
				5. Fry at ¾ proof. Remove doughnuts from prover 5-10 minutes before frying to allow a dry skin to form.
				6. For a 50g (1¾oz) unit fry 190-195°C (375-385°F) for 90 seconds per side.
<b>Total</b>	<b>2.920</b>	<b>6</b>	<b>7</b>	

CRONUT & YUM-YUM <i>Recipe Suggestion</i>	kg	MAKE UP INSTRUCTIONS
Bread Flour	2.000	1. Mix dough for 2 minutes on slow & 8 minutes on fast speed on a spiral mixer
<b>Macphie Premium Doughnut Concentrate</b>	2.000	2. Sheet out to 10mm and place in freezer for 10 min to chill / firm up
Water (approx.)	1.680	3. Cover half with chilled margarine at 10mm
Yeast (approx.)	0.160	4. Fold over dough to give 2 layers dough / 1 layer fat
Danish Pastry Margarine	1.000	5. Give 2 book turns, then chill for at least 1 hour
		6. Give further book fold then reduce to 7mm
		7. For Cronuts: Cut with ring donut cutter to give 50g pieces
		8. For Yum-Yums: Cut into strips 120mm x 25mm and half twist in middle
		9. Prove at 38°C (86F) for 30-40 minutes approx.
		10. Fry at 190-195°C (375-385°F) for 2 min per side.
		11. Finish with 5 <sup>th</sup> Avenue white icing thinned with simple syrup.
<b>Total</b>	<b>6.840</b>	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.



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