

Seasonal Doughnuts

Ingredients:


Macphie Premium Doughnut Donut Concentrate	1.000Kg
Carr's Bakers Flour	1.000Kg
AB Mauri Pinnacle Baker's Yeast	0.08Kg
Water	0.84Kg



Our Flavour Choices

Seasonal	Filling	Topping	Frosting
Halloween	Biscoff	Macphie 5 th Avenue Caramel	Macphie Salted Caramel Frosting
Christmas	IRCA Nocciolata and Braun Orange Dessert Paste	Coverdecor Dark Chocolate	Macphie Chocolate Frosting
Easter	IRCA Nocciolata Bianca	Coverdecor White	Macphie Vanilla Frosting
Summer	Crema Vela Pistachio	Coverdecor Strawberry	Crema Vela Pistachio and Macphie Vanilla Frosting

Method:

1. Use water tempered to give a final dough temperature of 28°C (82°F).
2. Mix in a Spiral Mixer for 2 minutes on slow and 8 minutes on fast speed. 
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
7. Allow to cool then fill and decorate