

## DONUT, PANCAKE & SCONE

# YRD DONUT MIX

Mauri YRD Donut Mix produces excellent Yeast Raised Donuts whether using “no time” or the traditional “time” dough method.

## BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
Mauri YRD Donut Mix	5.000kg
Mauri Compressed Yeast OR	0.250kg
Mauri Instant Dried Yeast	0.100kg
Water (approximately)	2.400 – 2.500L (48-50%)
Note:	A finished dough temperature of 27°C is recommended.

## METHOD

### STEP 1 METHOD (USING A SPIRAL MIXER)

Dry blend yeast through Mauri YRD Donut Mix.

### STEP 2

Add water.

### STEP 3

Mix for 1 minute on low speed, scrape down.

### STEP 4

Mix for a further 8-10 minutes on slow speed, or until developed.

### STEP 5

Allow to rest for 5 minutes

### STEP 6

Roll dough out to desired thickness (approx. 10mm), relax dough 2 to 3 times during processing.

### STEP 7

Cut dough pieces out as required.

### STEP 8 METHOD (SUGGESTED PROOF OF FRY PROCEDURE)

Proof time: 20-35 minutes (until volume is about doubled).

### STEP 9

Proof temperature: 35°C.

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**STEP 10**

Proof humidity: 75-80%.

**STEP 11**

Fry at 190°C for approximately 1 minute each side, or until cooked as required.