

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.

STEP 10

Proof humidity: 75-80%.

STEP 11

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