



# Hot Honey Bee Sting Donuts

Golden, fluffy donuts filled with smooth custard and a hit of hot honey for that delicious sweet-meets-heat moment.

## INGREDIENTS

| INGREDIENTS                    | WEIGHT (KG OR L)           |
|--------------------------------|----------------------------|
| <b>DONUTS</b>                  |                            |
| Mauri YRD Donut Mix            | 2.0kg                      |
| Mauri Compressed Yeast         | 0.100kg                    |
| Or                             |                            |
| Mauri Dry Yeast                | 0.050kg                    |
| Water                          | 0.960kg                    |
| <b>CUSTARD FILLING</b>         |                            |
| Mauri RAP Instant Custard Mix  | 0.375kg                    |
| Water                          | 0.940kg                    |
| <b>Hot Honey (For Filling)</b> | a small squeeze as desired |
| <b>ALMOND TOPPING</b>          |                            |
| Flaked almonds                 | 0.300kg                    |
| Butter                         | 0.150kg                    |
| Honey                          | 0.140kg                    |
| Glucose                        | 0.030kg                    |
| Sugar                          | 0.100kg                    |



## PRODUCTS

57302 YRD Donut Mix 15kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack); 10897 Compressed Yeast 12kg; 16581 RAP Instant Custard Mix 15kg

## METHOD

### DONUTS

1. Place water, Mauri YRD Donut Mix and yeast into a mixer fitted with a dough hook.
2. Mix on a low speed for 1 minute, then scrape down the bowl.
3. Mix on high speed until the dough reaches full development. Aim for a finished dough temperature of 27-30°C.
4. Allow the dough to rest for 5 minutes.
5. Sheet the dough to approximately 10 mm thickness. Gently shake or relax the dough to reduce tension and minimise shrinkage.
6. Cut donuts using a 4-6 cm cutter.
7. Proof at 30°C with 80% humidity for 20-25 minutes. Gently press the side of a donut - a correctly proofed donut springs back without leaving a mark.
8. Let the donuts rest for 5-10 minutes before frying. Ensure donuts air-dry before frying to ensure a crisp finish.
9. Fry at 180-190°C for 1-2 minutes per side, until golden.
10. Transfer to wire racks to cool.

### CUSTARD FILLING

1. Place water and Mauri RAP Instant Custard Mix in a mixing bowl.
2. Mix on a low speed for 1 minute, scraping down the bowl.
3. Increase to a high speed and whisk for 5 minutes until smooth and thick.



4. Transfer to a piping bag and set aside.

## ALMOND TOPPING

1. Combine butter, honey, glucose and sugar in a saucepan.
2. Bring to the boil, stirring until combined.
3. Fold in the flaked almonds and remove from heat.
4. Keep warm for assembly.

## ASSEMBLY

1. Once the donuts have cooled, squeeze a small amount of hot honey into each donut.
2. Fill the remaining space with custard filling.
3. Place the filled donuts flat side down on a tray.
4. Spoon warm almond topping over each donut.
5. Allow the topping to set slightly before serving.