

DONUT, PANCAKE & SCONE, SWEET GOODS

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

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WEIGHT (KG OR L)

DONUTS

Mauri YRD Donut Mix	2.0kg
Mauri Compressed Yeast	0.100kg
Or	
Mauri Dry Yeast	0.050kg
Water	0.960kg

CUSTARD FILLING

Mauri RAP Instant Custard Mix	0.375kg
Water	0.940kg
Hot Honey (For Filling)	a small squeeze as desired

ALMOND TOPPING

Flaked almonds	0.300kg
Butter	0.150kg
Honey	0.140kg
Glucose	0.030kg
Sugar	0.100kg

METHOD

DONUTS

STEP 1

Place water, YRD Donut Mix and yeast into a mixer fitted with a dough hook.

STEP 2

Mix on a low speed for 1 minute, then scrape down the bowl.

STEP 3

Mix on high speed until the dough reaches full development. Aim for a finished dough temperature of 27-30°C.

STEP 4

Allow the dough to rest for 5 minutes.

STEP 5

Sheet the dough to approximately 10 mm thickness. Gently shake or relax the dough to reduce tension and minimise shrinkage.

STEP 6

Cut donuts using a 4-6 cm cutter.

STEP 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.

STEP 8

Let the donuts rest for 5-10 minutes before frying. Ensure donuts air-dry before frying to ensure a crisp finish.

STEP 9

Fry at 180-190°C for 1-2 minutes per side, until golden.

STEP 10

Transfer to wire racks to cool.

CUSTARD FILLING

STEP 1

Place water and Mauri RAP Instant Custard Mix in a mixing bowl.

STEP 2

Mix on a low speed for 1 minute, scraping down the bowl.

STEP 3

Increase to a high speed and whisk for 5 minutes until smooth and thick.

STEP 4

Transfer to a piping bag and set aside.

ALMOND TOPPING

STEP 1

Combine butter, honey, glucose and sugar in a saucepan.

STEP 2

Bring to the boil, stirring until combined.

STEP 3

Fold in the flaked almonds and remove from heat.

STEP 4

Keep warm for assembly.

ASSEMBLY

STEP 1

Once the donuts have cooled, squeeze a small amount of hot honey into each donut.

STEP 2

Fill the remaining space with custard filling.

STEP 3

Place the filled donuts flat side down on a tray.

STEP 4

Spoon warm almond topping over each donut.

STEP 5

Allow the topping to set slightly before serving.

Product Code: 57302 YRD Donut Mix 15kg, 16581 RAP Instant Custard Mix 15kg, 60695/35874 Instant Dry Yeast 10kg (500g/ 5kg packs)