

CAKE, SPONGE & MUFFIN, SWEET GOODS

LÁNGOS

If you're looking to try something new, then this recipe is for you. Lángos is a popular Hungarian street food that resembles a savoury donut. We have developed a simple Lángos recipe made using Mauri YRD Donut Mix and topped with sour cream, grated cheese and garnished with parsley for a wonderfully unique snack. We hope you enjoy the recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
DONUT	
YRD Donut Mix	2.000kg
Mauri Compressed Yeast or Instant Dry Yeast (If using Mauri Instant Dry Yeast, add an extra 60g water to the mix)	0.100kg 0.040kg
Water (We recommend 48-50% water on premix weight)	0.960-0.980kg
TOPPING	
Sour Cream	As Desired
Grated Cheddar Cheese	As Desired
Chopped Parsley	As Desired

METHOD

DONUT

STEP 1

Place the Water, YRD Donut Mix and then Yeast into a mixer fitted with a dough hook.

STEP 2

Mix on low speed for 1 minute. Scrape down.

STEP 3

Mix on high speed for 10-12 minutes or until dough reaches peak development.

STEP 4

Aim for finished dough temperature of 27-30°C.

STEP 5

Rest for 5 minutes before processing/sheeting.

STEP 6

Sheet out the dough to approximately 10mm thickness. Ensure to shake down the dough to reduce tension in the dough, relax the dough, as this will reduce shrinkage.

STEP 7

Cut donuts as required and place into proofer.
Please note: the dough is soft and fairly sticky to touch.

STEP 8

We used a 16cm cake ring to cut the desired size for the Lángos dough and proofed for 23 minutes.

PROOFER SETTING

STEP 1

Temperature: 30°C.

STEP 2

Relative humidity: 80%.

STEP 3

Proof time 20-25 minutes or until the proof height is 29-31mm.

FRYING

STEP 1

Allow the proofed donut pizza to rest for 5 minutes on bench before frying at 190°C for 1 minute per side.

TOPPING

STEP 1

Spread one side of the fried Lángos with sour cream.

STEP 2

Top with your favourite savoury toppings and serve warm or at room temperature.

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Storage temperature: refrigerated below 5°C.