

DONUT, PANCAKE & SCONE, SWEET GOODS

PRETTY IN PINK

Love is in the air! Celebrate this Valentine's Day by baking some of our Pretty in Pink donuts

INGREDIENTS

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WEIGHT

Donut:

Cake Donut Mix

1.000kg

Water

0.500kg

Pink 'fondant' icing:

Semi firm fondant

1.200kg

Water

0.120kg

Red colouring

drops

METHOD

DONUT

STEP 1

Place all ingredients into a bowl fitted with a paddle.

STEP 2

Blend on low speed for 1 minute. Scrape down.

STEP 3

Mix on medium speed for 1 minute.

STEP 4

Rest batter for 10 minutes before frying at 190°C.

PINK 'FONDANT' ICING

STEP 1

Mix together the fondant with the water and a couple of drops of red colouring (colour is to be a light baby pink colour).

STEP 2

Warm mixture in a saucepan over the stove to body temperature, 37°C.

STEP 3

Dip 1/3 of the fried donut into warm pink fondant and set aside on the bench.

STEP 4

Immediately sprinkle the top of the pink fondant glazed donuts with coloured sprinkles (prior to the glaze setting).

Note: For best results adjust the water temperature to give finished batter temperature of 20-22°C.

Add more dry mix to the batter if you prefer rolling mixture out on a floured bench and cutting desired shapes from it prior to frying.

Product is best enjoyed fresh on the day of bake. Storage temperature: ambient below 25°C.