

DONUT, PANCAKE & SCONE, SWEET GOODS

S'MORES DONUTS

Our take on the traditional camping favourite! Now S'mores can be enjoyed all year long.

INGREDIENTS

INGREDIENTS	WEIGHT
Donut	
YRD Donut Mix	2000g
Mauri Compressed Yeast or	100g
Instant Dry Yeast*	40g
Water, we recommend 48-50% water on premix weight.	960-980g
*if using Mauri Instant Dry Yeast add an extra 60g water to the mix	
Shiny Dark Chocolate Glaze	
Water	250g
Thickened cream	150g
Cocoa powder	100g
Castor sugar	250g
Dark chocolate	200g

METHOD

DONUT METHOD

STEP 1

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

STEP 2

Blend 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 9cm cutter and proofed for 23 minutes.

SHINY DARK CHOCOLATE GLAZE METHOD

STEP 1

Combine the water and the cream and bring to the boil.

STEP 2

Blend in cocoa powder and sugar then continue to heat, while stirring, until temperature reaches 106°C.

STEP 3

Remove from heat and pour over the chopped dark chocolate and mix until smooth.

STEP 4

Reserve mixture in fridge until required.

STEP 5

Warm desired quantity of chocolate glaze to body temperature of 37°C.

STEP 6

Dip the donut into the glaze by submerging 1/3 of the donut, then place on a tray with glazed side up.

STEP 7

Decorate top of glazed donut with pieces of toasted marshmallows and crushed biscuit pieces.

TOASTED MARSHMELLOWS

STEP 1

We used store bought marshmallow puffs and lightly toasted them using a butane gas flame torch.

STEP 2

Alternatively place cut pieces of marshmallow onto a baking tray and place under a grill or in a hot oven to toast.

BISCUIT CRUMBS

STEP 1



Traditionally the American S'mores campfire sweet uses Graham crackers. We substituted this with a baked shortbread or crushed shortbread biscuits, you can use other biscuit crumbs of your choice for a different crunch.

Product is best enjoyed fresh on the day of bake. Storage temperature: refrigerated below 5°C.