

Christmas TREATS

Chocolate Dipped 'Rudolf' Donuts

Enjoy Chocolate-Dipped 'Rudolf' Donuts—soft, fluffy donuts coated in rich chocolate and adorned with festive Rudolf decorations for a playful and delicious holiday treat.



INGREDIENTS

Donut mix Weight (kg or L)

Mauri YRD Donut Mix	2.000kg
Mauri Compressed Yeast	0.100kg
Cold water (10°C)	0.960 - 0.980kg

Shiny dark chocolate glaze

Water	0.250kg
Thickened cream	0.150kg
Cocoa powder	0.100kg
Castor sugar	0.250kg
Dark chocolate	0.200kg

Decorative items

Nose: Jaffa

Eyes: Mentos mints

Antlers: Pretzel

METHOD

Donut mix

1. We recommend 48-50% water on premix weight.
2. If you prefer to use Mauri Instant Dry Yeast, use 40g and add extra 60g of water to the mix.
3. Place water and YRD Donut Mix into the bowl and add yeast on top.
4. Mix on low speed for 1 minute. Scrape down.
5. Mix on high speed for 10-12 minutes. Ensure the dough is developed.
6. Aim for finished dough temperature of 27-30°C.
7. Rest for 5 minutes before processing/sheeting.
8. Sheet out the dough to a thickness of 30mm. Ensure to shake down the dough to reduce tension. Relax the dough to reduce shrinkage.
9. Cut donuts into circles using a 9cm diameter cookie cutter, then with a smaller 4cm cutter make a hole in the middle by removing the dough. Place into proofer.

Note: the dough should be soft and fairly tacky/sticky to touch (we used a 9cm cutter and proofed for 23 minutes).

Shiny dark chocolate glaze

1. Boil the water and cream together.
2. Add the cocoa powder and sugar and mix then continue cooking to until temperature reaches 106°C.
3. Remove from heat and pour over the chopped dark chocolate and mix until smooth.
4. Reserve mixture in fridge until required.
5. Warm desired quantity of chocolate glaze to body temperature of 37°C.
6. Dip the donut into the glaze by submerging 1/3 of the donut, then place on a tray with glazed side up.
7. Decorate top of glazed donut with jaffa lolly for the nose, mentos mints for the eyes and pretzels for the reindeer's antlers.

Makes: 30 ring donuts at 9cm diameter.

Proofer setting

1. Temperature: 30°C
2. Relative humidity: 80%
3. Proof time 20-25 minutes or until the proof height is 29-31mm

Frying

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

Product Code: 57302 **Product Name:** Mauri YRD Donut Mix 15kg

Finished Product Shelf Life: Best eaten fresh on day made. Store at refrigerated temperature.



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