



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Valentine's Day

# I "LOVE" CHOCOLATE CAKE DONUTS

## OVERVIEW

(Recipe makes 30 Donuts)

## INGREDIENTS

### Group 1

Ingredient

Cake flour

**Bakels 20% Sweet Premix**

Wet Yeast

Water

**Chockex Chips Dark**

**Bakels Delight Imitation Cream**

Blackjack

Pieces of Chocolate cake

KG

1.000

0.200

0.040

0.560

0.500

0.250

0.020

0.600

**Total Weight: 3.170**

## METHOD

1. Place Cake Flour, Bakels 20% Sweet Premix, Wet Yeast and Water into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 8 minutes. Mixing time depends on type of mixer used.
2. Total dough weight 1.800kg.
3. Dough temperature 28°C - 30°C.
4. Rest the dough for 10 minutes.
5. Scale the dough into 60g pieces and roll into a round shape.

6. Proof for 10 minutes in the prover.
7. Using a size 12 nozzle or small scone cutter make a hole in the middle of the dough.
8. Final proof 10 - 15 minutes in the prover.
9. Fry the donuts at 180°C.
10. Melt the Chockex Chips Dark and add the Bakels Delight to form a Ganache.
11. Mix the Blackjack into the Ganache.
12. Once Donuts have cooled down, dip them into the Ganache ( $\pm 0.020$ g per Donut).
13. Decorate using pieces of chocolate cake and pipe 0.010g Ganache in the middle of the cake pieces.