



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Valentine's Day

I "LOVE" CHOCOLATE FILLED DONUTS

OVERVIEW

(Recipe makes 30 Donuts)

INGREDIENTS

Group 1

Ingredient

Cake flour

Water

20% Sweet Premix

Wet Yeast

Chockex Chips Dark

Bakels Delight Imitation Cream

Blackjack

KG

1.000

0.560

0.200

0.040

0.400

0.200

0.020

Total Weight: 2.420

METHOD

1. Place cake flour, Bakels 20% Sweet Premix, Wet Yeast and water into a mixing bowl. 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 20 - 25 minutes inside the prover.

7. Fry the donuts at 180 °C.
8. Melt the Chockex Chips Dark and add the Bakels Delight to form a Ganache.
9. Mix the Blackjack into the Ganache.
10. Once Donuts have cooled down, make a hole in the side of the Donut with a small knife or nozzle and pipe 0.020g of the Ganache mixture into each Donut.
11. Sprinkle the Donut with White sugar.