



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Valentine's Day

I "LOVE" RUBY CHOCOLATE DONUTS

OVERVIEW

(Recipe makes 30 Donuts)

INGREDIENTS

Group 1

Ingredient

Cake flour

Bakels 20% Sweet Premix

Wet Yeast

Water

Bakels Ruby Choc Block

Bakels Delight Imitation Cream

KG

1.000

0.200

0.040

0.560

0.600

0.150

Total Weight: 2.550

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, roll out and then cut with a heart shaped cutter.
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 Ruby Choc Block and add the Bakels Delight to form a Ganache.
11. Once Donuts have cooled down, dip them into the Ruby Ganache (± 0.020 g per Donut).
12. Decorate as desired.