



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# MAGWINYA / VETKOEK MIX

## INGREDIENTS

### Group 1

Ingredient

Magwinya / Vetkoek Mix

Wet Yeast

Water (Luke Warm)

KG

1.000

0.035

0.550

**Total Weight: 1.585**

## METHOD

Place all ingredients into a mixing bowl. Mix using a spiral mixer, at medium speed for  $\pm 3$  minutes and then on fast speed for 5 minutes. Transfer the mixture to an oiled container and proof outside the proofer for  $\pm 1$  hour or inside proofer for  $\pm 45$  minutes. Scoop into desired size and fry in hot oil until golden brown. Cool down slightly, cut open and add filling. A variety of different sweet or savoury fillings can be used.