



YUM YUMS

The month of November brings us to the Central Belt of Scotland. It is in this region that the delicious Yum Yum has gained in popularity over the years. Our recipe for confectionery baked goods is based on the YUM YUM DOUGHNUT MIX RSPO MB. Known as a twisted doughnut, this sweet treat quickly became a Scottish phenomenon and is now considered indispensable, not only in Scottish bakeries.

The Central Belt of Scotland is the area with the highest density of population within the country. It lies between the Highlands to the north and the Southern Uplands to the south. The area includes Greater Glasgow, Ayrshire, Falkirk, Lothian, Fife and the Capital of Scotland, Edinburgh.

Scotland

Scotland can claim many historic figures over the years. The first to mention is Robert The Bruce, who was King of Scots from 1306 until his death in 1329. One of the most renowned warriors of his generation, Robert eventually led Scotland during the First War of Scottish Independence against England. He fought successfully during his reign and regained Scotland's place as an independent kingdom. Or let's shed some light on Robert Burns, the famed Scottish poet and lyricist who lived between 1759 and 1796. His poem and song "Auld Lang Syne" is still sung to this day every New Year's Eve to bid farewell to the old year and ring in the new. In honour of him, the Scots celebrate Burns' birthday every year on 25 January with a traditional Burns Supper consisting of haggis, neeps and tatties, all washed down with the customary whisky.



Yum Yums

using YUM YUM DOUGHNUT MIX RSPO MB

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| Wheat flour | 5.000 kg |
| YUM YUM DOUGHNUT MIX RSPO MB | 5.000 kg |
| Whole egg | 0.550 kg |
| Yeast | 0.450 kg |
| Water | 3.800 kg |
| Total weight | 14.800 kg |

- Mixing time:** 2 + 3 minutes
- Dough temperature:** 21 – 24° C
- Bulk fermentation time:** 10 minutes
- Scaling weight:** 0.038 kg
- Intermediate proof:** approx. 10 minutes
- Instructions for use:** After the bulk fermentation time, fold in 22 % fat (per kg dough) with three single and one double turn and allow to prove. After the intermediate proof, roll out the dough to the desired thickness, cut into strips, of which the ends are twisted in opposite directions to one another, and allow to prove. After the final proof, deep-fry the yum yums for one minute on each side and coat with fondant.
- Final proof:** approx. 55 minutes
- Deep-frying temperature:** approx. 190° C
- Baking time:** 1 minute (each side)