YUM YUM

RSPO MB

DOUGHNUT MIX

Versatile mix for all your doughnuts!

Premium improvers
Bread mixes
Confectionery mixes
Organic & Gluten-free products
Kosher & Halal products
Sourdoughs & Malts

German for quality since 1856

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YUM YUMS

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° C – 24° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.038 kg
Intermediate proof:	approx. 10 minutes
Processing:	yum yums
Final proof:	approx. 55 minutes
Deep-frying temperature:	approx. 190° C
Baking time:	1 minute (each side)

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.

DOUGHNUTS

Wheat flour	5.000 kg
YUM YUM DOUGHNUT MIX RSPO MB	5.000 kg
Whole egg	0.550 kg
Yeast	0.450 kg
Water, approx.	5.000 kg
Total weight	**16.000 kg**

Mixing time:	2 + 6 – 8 minutes
Dough temperature:	24° C – 26° C
Bulk fermentation time:	approx. 15 minutes
Scaling weight:	1.200 kg/30 pieces
Intermediate proof:	none
Processing:	as desired
Final proof:	approx. 75 minutes
Deep-frying temperature:	approx. 170° C
Baking time:	6 – 8 minutes

Instructions for use:
Place the round moulded dough pieces on setters. After the proof, allow the doughnuts to stiffen slightly and put into the hot fat with the seam upwards. Bake twice on each side. After baking, fill the doughnuts and decorate.

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