Danish Pastry using YUM YUM DOUGHNUT MIX RSPO MB

Wheat flour	5.000 kg
YUM YUM DOUGHNUT MIX RSPO MB	5.000 kg
Whole egg	0.550 kg
Yeast	0.500 kg
Water	3.800 kg
Total weight	14.850 kg

Mixing time:	3 + 3 minutes
Dough temperature:	23° C
Bulk fermentation time:	10 minutes
Scaling weight:	as desired
Intermediate proof:	approx. 10 minutes
Instructions for use:	After the bulk fermentation time, fold in 25 % fat (per kg dough) with three single turns and allow to rest. After the intermediate proof, roll out the dough to the desired thickness, cut into the desires shape and allow to prove. After the final proof, bake with steam.
Final proof:	approx. 55 minutes
baking temperature:	approx. 210° C
Baking time:	approx. 15 minutes

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