Ring Doughnuts
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	0.450 kg
Water	4.500 kg
Total weight	15.500 kg

Mixing time:	2 + 5 minutes
Dough temperature:	21 – 24° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.040 kg
Intermediate proof:	approx. 10 minutes
Instructions for use:	Roll out the dough to a thickness of 5 – 6 mm, cut into the desired shape and allow to prove.
Final proof:	approx. 50 minutes
Deep-frying temperature:	approx. 180° C
Baking time:	1.30 minute (each side)

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