Vegan DONUT

VEGAN

Make delicious donuts with this easy to use donut mix. Suitable for Vegans

Premium improvers
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Confectionery mixes
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Sourdoughs & Malts

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DONUTS

Wheat flour	5.000 kg
VEGAN DONUT	5.000 kg
Yeast	0.300 kg
Water	5.200 kg
Total weight	15.500 kg

Mixing time:	3 + 10 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	15 minutes

Instructions for use:	After the bulk fermentation time, roll the dough out to a thickness of 5 – 6 mm and cut out using a donut cutter. Subsequently, allow to prove and bake in vegan oil from each side for approx. 2 minutes.
Final proof:	40 minutes
Deep-frying temperature:	approx. 170° C
Baking time:	approx. 2 minutes from each side

SIMPLY ADD WATER AND DEEP FRY IN 4 MINUTES, FINISH WITH A VEGAN TOPPING.

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06.23 | 1000 | 6211548 GB

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