Berliner using VEGAN DONUT

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

Mixing time:	2 + 6 to 8 minutes, spiral mixer
Dough temperature:	24 – 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.200 kg/30 pieces
Intermediate proof:	approx. 15 minutes
Processing:	as desired
Final proof:	approx. 75 minutes at 32° C and 75 % relative air humidity
Deep-frying temperature:	approx. 170° C
Baking time:	6 – 8 minutes

11.19 | 6240043 GB

IREKS U.K. Ltd. | Herons Way | Chester Business Park | CHESTER CH4 9QR | UNITED KINGDOM
Tel.: +44 1244 893713 | info@ireks.co.uk | www.ireks.co.uk | www.ireks.ie