

## Valentine's Berliner using VEGAN DONUT



|                     |                  |
|---------------------|------------------|
| Wheat flour         | 5.000 kg         |
| VEGAN DONUT         | 5.000 kg         |
| Yeast               | 0.300 kg         |
| Water               | 5.200 kg         |
| <b>Total weight</b> | <b>15.500 kg</b> |

Mixing time: 3 + 8 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 7 – 8 mm and cut out with a heart cutter. Subsequently, allow to prove and bake.

Final proof: 50 – 60 minutes

Deep-frying temperature: approx. 170° C

Baking time: approx. 3 minutes from each side

Instructions for use: After cooling decorate as desired.