



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Breads, Rolls & Pastry,  
Filling, Icing & Topping, Glazes,  
Other Products



## OCCASION

Afternoon Tea, Summer



## FINISHED PRODUCT

Dessert, Doughnut

# CRUMBLE WHITE CHOCOLATE DONUT

## INGREDIENTS

### Group A1

Ingredient	KG
Bread Flour	1.000
Sugar	0.100
Baking Powder	0.010
	0.015
<b>BAKELS INSTANT ACTIVE DRIED YEAST</b>	0.015
Water	0.500
Eggs	0.100
<b>LECITEM UNIVERSAL</b>	0.010
<b>Total Weight:</b>	<b>1.750</b>

### Group A2

Ingredient	KG
<b>BAKELS BUTTA BLENDS</b>	0.130
<b>BACOM A100</b>	0.010
<b>Total Weight:</b>	<b>0.140</b>

### Group A3

Ingredient	KG
White Chocolate (melted)	0.200
<b>Total Weight:</b>	<b>0.200</b>

#### Group A4

Ingredient

Chocolate cookie crumbs

KG

0.020

**Total Weight:** 0.020

#### METHOD

1. Mix all ingredients (A1) on low speed for 1min and continue on medium speed for 10mins.
2. Add all ingredients (A2) and continue to mix on medium speed for 2mins then use donut cutter to cut out the shape and proof for 30mins in room temp.
3. Fried donut dough at 180°C or until golden brown. Once the donut cold, dip into ingredient (A3) and sprinkle with ingredient (A4).