



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Dessert, Doughnut

STRAWBERRY WHITE CHOCOLATE DONUT

INGREDIENTS

Group A1

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

Group A2

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

Group A3

Ingredient

White Chocolate (melted)

Bakels Les Fruits Strawberry 50%

KG

0.200

0.020

Total Weight: 0.220

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 and decorate with ingredients (A3).