

YEAST RAISED DOUGHNUT

PRODUCTS

Ekömul NEXT 01 P
 Dosage: 0.8%

FORMULATION EXAMPLE

INGREDIENTS	DOSAGE (% W/W*)
Bread Flour	70.0
All Purpose Flour	30.0
Baking Powder	1.90
Ekömul NEXT 01 P	0.2
Yeast	1.5
Salt	1.5
Sugar	12.0
Water	48.8
Unsalted Butter	12.0

*%w/w = % weight over total flour weight

FUNCTIONAL BENEFIT

- Crumb softener
- Fine and uniform crumb structure

PROCEDURE

1. Mix all dry ingredients at speed 1 for 30 sec.
2. Add in liquid (water, egg) and mix for 1 min at speed 1.
3. Add butter and mix at speed 1 for 1 min.
Follow by speed 2 for 5 min.
4. Round up the dough, cover and rest for 10 min.
5. Roll the dough into 1 cm thick with dough sheeter.
6. Form shapes with a doughnut cutter.
7. Proof for 1 hour at 38°C, 85% RH.
8. Fry in hot oil at 180°C for 45 sec each side.

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