



PERFECT RAISED DONUT MIX

Complete mix for american style yeast raised donuts.

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SwissBake[®] Perfect Raised Donut Mix is a complete mix that makes eggless American styled soft, light and fluffy yeast raised donuts. Its special recipe and selection of natural ingredients make it's dough elastic and easy to roll as well as have a very low oil absorption during frying.

This product is ideal for use in QSR's and foodservice industry with consistent, reliable and quick production is required with minimum additional ingredients



easy to use, just add
water & yeast



elastic, easy
to roll dough



low oil absorption
during frying



soft, light &
fluffy texture

BAKER RECIPE

| | |
|--------------------------|---------------|
| PERFECT RAISED DONUT MIX | 1000 gm |
| Water | 430 gm |
| Fresh Yeast / Dry Yeast | 40 gm / 12 gm |

INGREDIENTS

Refined Wheat Flour, Corn Syrup Solids, Dextrose, Vegetable Oil, Milk Solids, Soy Flour, Edible Starch, Salt, Emulsifier (E471), Raising Agents (E500, E450), Dry Whey, Enzymes, Flavour.



PAPER BAG



100%



DRY AND HYGIENIC
ENVIRONMENT



FROM
MFG. DATE

BAKING METHOD

Place all the ingredients in a mixing bowl. Using a spiral mixer. mix all the ingredients at slow speed for 3 to 4 minutes and then at high speed for 8 to 10 minutes. Dough temperature should not exceed 24°C. Rest the dough for 15 to 20 minutes and then roll out the dough to approx. 10 mm. Cut the donuts with the donut cutter and proof for 25 to 30 minutes at 32°C and 85% relative humidity. After proving allow the donuts to rest for 2 to 4 minutes at room temperature for the donuts to become dry. Fry at 170°C for 120 seconds on each side.