



## Vegan Doughnut Mix

AB | MAURI

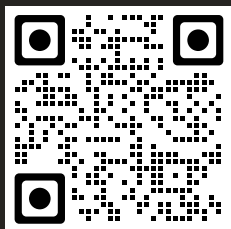


LIFESTYLE COLLECTION




## A vegan friendly, yeast raised doughnut mix, which produces bold, premium soft eating doughnuts.

- Vegan Society approved.
- Good enough for all your doughnut production, not just vegan.
- Softness always in mind with a great even texture, using only the best ingredients.
- Crafted to perform under diverse operational conditions.

<b>Just add</b>	Yeast Vegetable Oil Water
<b>Suitable for</b>	Vegetarians & Vegans
<b>Packaging</b>	12.5KG PureCraft™ Bag
<b>Shelf Life</b>	9 Months



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### Recipe

	Small Recipe (kg)	Large Recipe (kg)
Vegan Doughnut Mix	1.000	12.500
Yeast	0.045	0.565
Vegetable Oil	0.040	0.500
Water	0.540	6.750
Total	1.625	20.315

### Method

Place the dry mix and yeast into a spiral mixer and dry blend. Add water & oil together then add to mixer & for 2 minutes on slow speed. Mix for a further 4-5 minutes on fast speed or until dough in developed correctly.

### Scaling

Std Ball Doughnut: 50g  
 Jumbo Ball Doughnut: 80g

Ideal finished dough temperature = 27°C .  
 Scale at required size, lightly mold round and cover, rest for 5 minutes. Re-mould and place onto doughnut wire/cloths. Prove in semi-dry conditions for 40-45 minutes @40°C 65-70 RH.

### Baking

Fryer Temp: 190°C (375°F)  
 Std Ball Doughnut: 90 seconds - each side  
 Jumbo Ball Doughnut: 100 seconds - each side

### DID YOU KNOW...

The world's most expensive Doughnut sells for \$100 a piece. The ingredients include golden flakes, edible diamonds, and aged chocolate balsamic vinegar.