

Bunny Donut



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Ingredients Donut

Tegral Continental Yeast Raised Donut	1000 g
Water	480 g
Fresh yeast	40 g

To adapt this recipe for industrial production, simply replace the donut ingredients by:

Flour	1000 g
Water	550 g
Fresh yeast	50 g
Salt	15 g
Sugar	100 g
Oil	80 g
Baking powder	12 g
Soft'r Melting	35 g

Method Donut

Mix all donut ingredients in a spiral mixer for 3 min. at slow speed and approximately 7 min. at high speed. Keep the dough temperature at 27°C. Give it a bulk fermentation for 10 min. Roll out the dough at 4 mm, then cut donuts of 15 g. Give the dough a final fermentation of approximately 40 min. at 30°C with 60% relative humidity. Fry for 1 min. on both sides with a fryer at 180°C.

Ingredients Topping

Carat Coverlux White	Q.S.
Carat Decorcrem White	Q.S.

Method Topping

Melt both Carat Coverlux White and Carat Decorcrem White at 35-40°C. Then, dip the top surface of the donut into a 50/50 mixture of Carat Coverlux White and Carat Decorcrem White.

Ingredients Decoration

Carat Coverlux White	Q.S.
Carat Coverlux Dark	Q.S.

Method Decoration

For the eyes, pipe a white dot with Carat Coverlux White and then a dark point in the center with Carat Coverlux Dark. For the ears, spread a thin layer of Carat Coverlux White on a paper, and then cut 2 ears per donut with an oval cookie cutter.



www.puratos.com

Puratos NV/SA - Industrialaan 25, Zone Maalbeek - B-1702 Groot-Bijgaarden, Belgium
T +32 2 481 44 44 - F +32 2 466 25 81 - E info@puratos.com


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