



VEGAN DOUGHNUT & BUN CONCENTRATE



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INGREDIENTS	KG
Vegan Doughnut & Bun Conc. 4377-16	16.000
Vienna Spring 6035-16	16.000
Water	14.800
Yeast	1.040
TOTAL	47.365

1. Mix on a spiral mixer for 2 minute slow or 4-6 minutes fast dependant on mixer speed
2. Finish dough temp 27°C
3. Process into desired press weights and rest covered 5-10 minutes
4. Divide and process to required shape + ball/ring finger bow ties doughnuts
5. Semi dry prove for approx 35-40 minutes and fry
6. Or process into plain buns i.e swiss etc
7. Or Add dried mixed fruit as required for fruit buns or Hot Cross buns etc

SCALING, TEMPERATURE & BAKING

Baking guide	Baking Temp	Baking Time
Doughnut	180°C	1 1/2 mins each
Bun	220°C	18-20 mins
Large doughnut	180°C	1 1/2 mins each

AFTER BAKING & COOLING

DOUBLE CHOCO

Fill ball/long doughnuts with ADM Vegan Chocolate Fudge Icing. Dip/glaze doughnuts in the melted icing

LEMON/BLUEBERRY BUNS

Half prove round plain buns, using fingers push down in the centre to create a well, pipe in vegan lemon curd or blueberry jam. Prove to $\frac{3}{4}$ + proof then bake. Allow to cool then dip outer edge ring in heated white fondant

FRUITY HYBRID DOUGHNUTS

Produce dough as for Hot Cross Buns adding dried fruit, add extra yeast and re spice (if required) $\frac{3}{4}$ semi dry prove and fry as per instructions. Finish by rolling in caster sugar with a little mixed spice or cinnamon

CHOCOLATE FUDGE ICING MIX

INGREDIENTS	KG
Chocolate Fudge Icing Mix (302-12)	12.500
Hot water (approx)	1.800
TOTAL	14.300

1. Place the mix in a machine bowl fitted with a beater
2. Add water on slow speed
3. Scrape down thoroughly
4. Beat on medium speed until smooth - the consistency may be adjusted at this stage by blending in a little extra water on slow speed. Do not over mix.