

RECIPES FOR DONUTS, BOMBOLONI & BREAD

(Machine: All types of Mixer & Spiral)

* Dry ingredients

- High protein bread flour (HP) = 1kg
- Refined Sugar = 200gm
- Bread Improver = 15gm
- Fine salt = 10 grams

* Wet ingredients

- Eggs size L' Or M' = 2 eggs (Egg total +- 100gm / 110gm)
- UHT Full Cream Milk = 100gm
- Cold water + Ice Cube = 300gm / 350 gram (can adjust)
- *(Cold water and Ice cube half half)

- Margarine / Butter = 150 grams
- Yeast = 10 grams

Way

- 1- Put the dry ingredients together in a mixer bowl
- 2- Prepare the wet ingredients together and put them in the mixing bowl with the dry ingredients
- 3- Knead well using speed 1 / Speed slow for 3-4 minutes.
- 4- Add margarine/ butter and Knead again for 2-3 minutes
- 5- After the dough is mixed, just add the yeast
- 6- Change to high speed and knead until the dough is smooth and elastic
- 7- Check that the dough is elastic. Keep stirring. Weigh and round
- 8- Bomboloni: arrange the distance in the tray and continue proofing / expand 2 times (light dough).
- 9- Donut: After rounding, rest for 10-15 minutes.
- 10- Shape & Roll the Donut and continue proofing / expand 2 times (light dough when lifted).
- 11- Proofing Bomboloni & Donut for 1 hour 30 minutes - 2 hours according to room temperature and weather of each house.
- 12- Fried (Oil Temperature is 160-170c)
- 13- After frying Arrange in a tray that removes tissue or oil absorbent paper.
- 14- Topping & Filling

Important notes:

- The measure of BREAD IMPROVER per kg of flour is as below :

Flour 0.25kg / 250gm = 4gm

Flour 0.5kg / 500gm = 8gm

Flour 1kg = 15gm

Flour 2kg = 20gm

Flour 3kg = 25gm

Flour 4kg = 30gm

Flour 5kg = 35gm

And so on...

- If the dough is soft, you can add a handful of flour.

- if the dough is hard, you can add cold water little by little

- for cold weather student abroad you can add extra yeast 5gm for 1kg flour .