**THE RIGHT STEP PROCESS OF DONUT MAKING 🍩**

**- ELASTIC TEST**

**- AFTER KNEEDING THE DOUGH IS READY CONTINUE WEIGHING & ROUNDING (My Way)**

**- After the Rounding process, REST FOR 15 MINUTES in a tray/tray that has been sprinkled with flour. (CLOSE IT CLOSELY DURING THE PROCESS OF RESTING THE DOUGH SO THAT THE DOUGH DOES NOT DRY)**

**- After 15 minutes - DIP THE ENTIRE DOUGH WITH THE FLOUR & ROLL (ROLL), PRESS TO REMOVE THE AIR BUBBLES IN THE DOUGH (make sure when rolling it is not too thin and not too thick refer to the video measuring the thickness of the dough LESS THAN HALF AN INCH)**

**- HOLE IN THE MIDDLE OF THE DONUT**

**- PROOFING FOR 1 HOUR AND A HALF ( TIPS FOR MEASURING THE LINE LEVEL OF THE INDEX FINGER REFER TO THE VIDEO )**

**- AFTER ENOUGH PROOFING DOUGH IS LIGHT WHEN HANDLED IT CAN BE FRIED**

**- THE FIRE IS NOT TOO STRONG, NOT TOO SLOW - THE OIL NEEDS TO BE REALLY HOT (165~170c)**

**- FRY THE BOTTOM PART OF THE DONUT UNTIL THE COLOR IS SOFT BROWN - JUST GO BACK TO THE TOP SIDE (This way is to GET A STRONG AND HIGH WHITE RING)**

**- READY TO FRY READY TO PICK UP & TOS OIL.**

**- ARRANGE THE DONUTS IN A TRAY / BASS LINED WITH OIL PAPER OR TISSUE.**