RECIPES FOR DONUTS, BOMBOLONI & BREAD

(Machine: All types of Mixer & Spiral)

❇️ Dry ingredients

- High protein bread flour (HP) = 1kg

- Refined Sugar = 200grm

- Bread Improver = 15grm

- Fine salt = 10 grams

❇️ Wet ingredients

- Eggs size L’ Or M’ = 2 eggs ( Egg total +- 100grm / 110grm )

- UHT Full Cream Milk = 100grm

- Cold water + Ice Cube = 300grm / 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 IMPROVER per kg of flour is as below :

Flour 0.25kg / 250grm = 4grm

Flour 0.5kg / 500grm = 8grm

Flour 1kg = 15grm

Flour 2kg = 20grm

Flour 3kg = 25grm

Flour 4kg = 30grm

Flour 5kg = 35grm

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 5grm for 1kg flour .