

## Donuts (Sonnet Donutbase 50%)



### Ingredients

#### Donuts (Sonnet Donutbase 50%)

|                      |     |       |
|----------------------|-----|-------|
| Flour                | 50% | 5000g |
| Sonnet Donutbase 50% | 50% | 5000g |
| Fresh Yeast          | 5%  | 500g  |
| Water approx.        | 45% | 4500g |

### Working Method

|                   |  |
|-------------------|--|
| Kneading          | Knead all ingredients into a smooth and well developed dough   |
| Dough temperature | Approx. 26°C   |
| Dough proof       | Approx. 15 minutes   |
| Moulding          | Laminate:<br>Until 7-8 mm. by turning the dough a quarter for several times.<br>After this cut the donuts with a doughnutcutter diameter 7 cm.<br>(Weight 70-75 gr.)<br><br>Or Moulder/divider, dose 2-3% more water. (Weight 50-60 gr.) |
| Final proof       | Approx. 60 minutes (34°C/70% RH)   |
| Processing        | Before frying leave for 10 minutes in the bakery for drying  |
| Baking            | Deep frying, approx. 3 minutes at 190°C  |



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

#### Bakery Ingredients

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