

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: Until 7-8 mm. by turning the dough a quarter for several times. After this cut the donuts with a doughnutcutter diameter 7 cm. (Weight 70-75 gr.) 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
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com