

# KOMPLET Yeast Raised Donut

PREMIX FOR THE PREPARATION OF AN AMERICAN-STYLE DONUT WITH LOW OIL ABSORPTION.



*Bake the best with something good!*



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## Donuts

<b>KOMPLET Yeast Raised Donut</b>	1.000 g
Fresh Yeast (dried yeast 15 g)	50 g
Water	approx. 480 g
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Total weight	1.530 g

**Yield:** 25 pieces of 60 g

**Method:**

**Mixing time:**

**Spiral mixer:** 2 minutes slow + 10 minutes fast

**Dough temperature:** approx. 25 °C

**Dough resting time:** approx. 20 minutes

Roll out to approx. 8 mm height. Allow to relax and cut out with Donut cutter.

**Proving time:** 30 minutes at 35 °C  
and 70 % rel. humidity

After proving, the dough should be allowed to rest for 15 minutes at room temperature. The surface of the dough must be "dry" before baking.

**Baking temperature:** 190 °C

**Baking time:** 45 sec. each side

After frying dust with **KOMPLET Neuschnee** or dip into **KOMPLET Magic Fondant**.

## Chocolate Donuts

<b>KOMPLET Yeast Raised Donut</b>	1.000 g
Cocoa powder	70 g
Sugar	70 g
Fresh Yeast (dried yeast 15 g)	50 g
Water	approx. 510 g
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Total weight	1.700 g

**Yield:** 28 pieces

**Method:** Same as for donuts.



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