

# Zesty Donuts



## Baco



### BACO BREAD AND BUN COMPOUND

Baco bakery compound is formulated specifically for the manufacture of bread, sweet and savoury buns. Softens crumb and improves volume for a larger yield while extending shelf life of baked goods.

### Ingredients

1080g	Bakers Flour
120g	Corn Flour
600g	Water
48g	Yeast
12g	Salt
120g	Sugar
5g	Bread Improver
<b>120g</b>	<b>Baco Compound</b>
48g	Milk Powder
20g	Orange Zest

### Directions

In a dough mixer combine flours, salt, sugar, improver and milk powder. Mix together to disperse evenly. Add in yeast, shortly follow by streaming in water. Your water should not be too warm or too cold - a temperature of 17 degrees as a standard indicator. This will all be dependent of your workplace environment. Once the dough has begun to form, chop in the Baco and orange zest until fully incorporated. The dough will begin to form in a ball. Continue to develop until a sheen is formed on the surface, and the dough has an elasticity to it. You are aiming to receive a final dough temperature of 26 degrees.

Resting is very important. It gives the dough strength and ensures you keep that light texture to the crumb. Place it in recovery for 30 minutes, and then portion and shape into 60g balls. Proving the donuts can be tricky, as every mix will be slightly different. What you are looking for is an increase in double it's volume, so make sure you give them lots of space on a greased tray. Gently give them a touch and if they bounce back slightly, you're ready to go. Roughly 40min.

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## FRYOLA GOLD PREMIUM FRYING OIL

Fryola Gold is a premium quality, heavy duty plant-based frying medium suitable for all deep frying applications. To produce this product we have physically extracted the fraction of the oil that leads to premature breakdown, leaving a long lasting, low melt point, high smoke point, vegetable frying medium.

## Ingredients

### Fryola Gold Deep Frying Oil

Caster sugar  
Cinnamon

1000g Milk  
15g Vanilla Paste  
160g Egg Yolk  
400g Castor Sugar  
60g Cornflour  
40g Plain Flour  
100g **Butterich Margarine**

## Directions

Fry at 170 degrees, flip so that each side is golden in colour. When they are hot, roll in cinnamon sugar, which is simply a mix of caster sugar and cinnamon.

Bring milk and cream up to a boil. Whisk a slurry together with egg yolk, sugar and flours. Temper the eggs with the boiled milk. Return to the pot and cook out the flour until thick and bubbling. Dispense into a container and hand fold the Butterich in little by little. This will give a silkier custard. Place in a container with go between or plastic to the surface. Let cool completely in the fridge for 2-4 hours or preferably the next day.

Once cool, give the custard a light beating with a spatula or if doing a large batch, place in mixer with a paddle. Don't over mix or it will be too runny. Place into piping bags ready to go, and fill your donuts once cool. Or even better fill a warm one and have a bakers treat.

## Butterich

## Fryola



## BUTTERICH MARGARINE: BUTTER SUBSTITUTE

Butterich premium margarine is the ideal alternative to butter for all breads, biscuits, soft buns, cakes and garlic butters. Incorporating butter fat, it is shelf stable exhibiting a silky smooth mouth feel with outstanding butter flavour in finished baked breads and biscuits.

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