



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Valentine's Day

# I "LOVE" CHOCOLATE FILLED DONUTS

## OVERVIEW

(Recipe makes 30 Donuts)

## INGREDIENTS

### Group 1

Ingredient	KG
Cake flour	1.000
Water	0.560
<u>20% Sweet Premix</u>	0.200
Wet Yeast	0.040
<u>Chockex Chips Dark</u>	0.400
<u>Bakels Delight Imitation Cream</u>	0.200
Blackjack	0.020
<b>Total Weight:</b>	<b>2.420</b>

## METHOD

1. Place cake flour, Bakels 20% Sweet Premix, Wet Yeast and water into a mixing bowl. Mix on slow speed for ±2 minutes and then on fast speed for 8 minutes. Mixing time depends on type of mixer used.
2. Total dough weight 1.800kg.
3. Dough temperature 28 °C – 30 °C.

4. Rest the dough for 10 minutes.
5. Scale the dough into 60g pieces and roll into a round shape.
6. Proof for 20 - 25 minutes inside the prover.
7. Fry the donuts at 180 °C.
8. Melt the Chockex Chips Dark and add the Bakels Delight to form a Ganache.
9. Mix the Blackjack into the Ganache.
10. Once Donuts have cooled down, make a hole in the side of the Donut with a small knife or nozzle and pipe 0.020g of the Ganache mixture into each Donut.
11. Sprinkle the Donut with White sugar.