

filled donuts

ingredients	amount
Berliner Konzentrat	2,000 kg
wheat flour	10,000 kg
Westfalia Superback 38	0,800 kg
sugar	0,600 kg
whole-egg	2,800 kg
yeast	0,650 kg
water	4,000 kg
total amount	20,850 kg

method:

kneading time:	2 minutes slow and 8 minutes fast
dough temperatur:	25-27°C
dough balls weight:	1300g
resting time:	15-20 minutes
proofing conditions:	approx. 35°C / 75% humidity
proofing time:	approx. 90 minutes
baking time:	approx. 7 minutes in the deep fat fryer at 175°C

