

## Crossiant-Doughnut

Menu

Description:

Serving Size: 200

Categories: International Café

Cost Per Serving	
\$	0.08



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	9/27/2013	MV
Revised:		

Amount	Measure	Ingredient	Preparation Method	Product No.
6	kg	Donut Flour Mix		20-100000481
0.07	kg	Dry yeast		20-100001612
0.8	lt	White wine		20-100001689
0.64	kg	Eggs		20-100000949
0.08	lt	Rum		20-100001682
0.48	lt	Water, ice cold		
2	kg	Croissant Margarine		20-100001613

### Method of Preparation:

- Mix all ingredients.
- Scale the dough 8000g, flatten on a plastic sheet pan and rest for 30 minutes in a freezer.
- Fold in 2 kg of croissant margarine and make one single fold.
- Place in the fridge for 30 minutes and then continue with 2 double folds.
- Rest in the fridge for 24 hours before use.
- Roll on the dough sheeter down to 5mm.
- Cut into squares 3 x 3 inches (7.5 x 7.5), then cut a round hole in the center 2 1/4 in diameter (3cm).
- Place on a lightly floured plastic tray and proof until double in height.
- Deep fry at 180°C on both sides until golden color (about 90 seconds on each side).
- Dip the sides in Cinnamon/Sugar mix and dust with icing sugar on top.