

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.