

## Berliner using YUM YUM DOUGHNUT MIX RSPO MB



Wheat flour	5.000 kg
YUM YUM DOUGHNUT MIX RSPO MB	5.000 kg
Whole egg	0.550 kg
Yeast	0.450 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	16.000 kg

Mixing time: 2 + 6 to 8 minutes, spiral mixer

Dough temperature: 24 – 26° C

Bulk fermentation time: none

Scaling weight: 1.350 kg/30 pieces

Intermediate proof: approx. 15 minutes

Instructions for use: Place the round-moulded dough pieces on setters, press down slightly and allow to prove. After the final proof, allow the Berliners to stiffen and bake twice from each side.

Final proof: approx. 75 minutes

Deep-frying temperature: 170° C

Baking time:	1st baking phase	210 sec.
	2nd baking phase	150 sec.
	3rd baking phase	50 sec.
	4th baking phase	10 sec.

Instructions for use: Decorate the cooled Berliners as desired.