

French-style donuts

Technological Concentrate
with sourdough

Phil Golden Viennoiserie CRC®

N° 1246

Caramelized, with notes of butter
and hazelnut

Application:
Viennoiseries (French pastries)



INGREDIENTS

T55 or T65 flour: 9,6 kg

Phil Golden Viennoiserie CRC®: 0,4 kg

Sugar: 0,85 kg

Rapeseed oil: 0,9 kg

Egg yolk: 0,2 kg

Eggs: 2,75 kg

Yeast: 0,4 kg

Salt: 0,18 kg

Water: 2,9 to 3,1 L

Method with 4% dosage

Base temperature: 54°C.

Kneading:

- First speed: 5 minutes.
- Second speed (using a mixer or spiral): 12 minutes.

Dough temperature: 24-25°C.

First fermentation: 10 minutes.

Scaling: divide into 50 g dough balls.

Intermediate proofing: 10 minutes then reshape into rounds and place on a baking tray lined with parchment paper.

Final fermentation: 1h15-1h30 at 32°C with 70% humidity.

Baking: in a deep fryer, immerse in sunflower oil heated to 165/175°C and fry for 2 minutes 30 seconds on each side. After frying, roll the donuts in granulated sugar, then place them on absorbent paper to drain.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRANCE
SOURDOUGH SINCE 1984