

# Donuts

Dehydrated Sourdough  
Terre d'Arômes



## **Intense Wheat CRC®**

N° 1101

Milky and malted, with yogurt and cream notes

Other applications:  
Viennoiseries (French pastries)

### INGREDIENTS

T55 or T65 flour: 4,75 kg

Gruau flour: 4,75 kg

Terre d'Arômes Intense Wheat CRC®: 0,5 kg

Yeast: 0,5 kg

Salt: 0,18 kg

Milk: 4,25 kg

Eggs: 2,35 kg

Sugar: 1,55 Kg

Fermented donut dough: 3 kg

Softened butter: 1,4 kg

### *Method with 5% dosage*

**Base temperature:** 56°C.

**Kneading using a mixer:**

- **First speed:** 5 minutes, with all ingredients except butter.
- **Second speed:** 4 minutes, add butter then knead for another 5 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 1h at 25°C, then 1h at 4°C.

**Scaling:** laminate the dough, then use a donut cutter to cut out pieces of approximately 60 g each.

**Final fermentation:** 20 to 30 minutes at 28°C.

**Baking:** deep-fry the donuts in oil at 180°C for 2 minutes per side.

**Finishing:** drain the donus well, then either roll them in sugar or glaze the tops. Decorate as desired.

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 FRENCH  
SOURDOUGH SINCE 1984