

Donuts

Liquid Sourdough
Phil Levain



Durum Wheat CRC®

N° 2145

Milky, with butter and caramel notes

Other applications:
Bun, brioche, croissant

INGREDIENTS

T55 or T65: 5 kg

Gruau flour: 5 kg

Phil Levain Durum Wheat CRC®: 0,6 kg

Yeast: 0,5 kg

Fermented donut dough: 3 kg

Salt: 0,18 kg

Milk: 4 kg

Eggs: 2,2 kg

Sugar: 1,55 kg

Softened butter: 1,4 kg

Method with 6% dosage

Base temperature: 56°C.

Kneading:

- **First speed:** 5 minutes, with all ingredients except the butter.
- **Second speed (using a mixer):** 4 minutes, add the butter then knead for another 5 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes at 25°C, then 60 minutes 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 donuts 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