



Chocolate Dipped 'Rudolf' Donuts

Enjoy Chocolate-Dipped 'Rudolf' Donuts - soft, fluffy donuts coated in rich chocolate and adorned with festive Rudolf decorations for a playful and delicious holiday treat.

INGREDIENTS

INGREDIENTS	WEIGHT
DONUT MIX	
Mauri YRD Donut Mix	2.000kg
Mauri Compressed Yeast	0.100kg
Cold water (10°C)	0.960 - 0.980kg
SHINY DARK CHOCOLATE GLAZE	
Water	0.250kg
Thickened cream	0.150kg
Cocoa powder	0.100kg
Castor sugar	0.250kg
Dark chocolate	0.200kg
DECORATIVE ITEMS	
Nose	Jaffa
Eyes	Mentos Mints
Antlers	Pretzel

PRODUCTS

57302 YRD Donut Mix 15kg; 10897 Compressed Yeast 12kg



METHOD

DONUT MIX

1. We recommend 48-50% water on premix weight.
2. If you prefer to use Mauri Instant Dry Yeast, use 40g and add extra 60g of
3. Place water and YRD Donut Mix into the bowl and add yeast on top.
4. Mix on low speed for 1 minute. Scrape down.
5. Mix on high speed for 10-12 minutes. Ensure the dough is developed.
6. Aim for finished dough temperature of 27-30°C.
7. Rest for 5 minutes before processing/sheeting.
8. Sheet out the dough to a thickness of 30mm. Ensure to shake down the dough to reduce tension. Relax the dough to reduce shrinkage.
9. Cut donuts into circles using a 9cm diameter cookie cutter, then with a smaller 4cm cutter make a hole in the middle by removing the dough. Place into proofer.
10. the dough should be soft and fairly tacky/sticky to touch (we used a 9cm cutter and proofed for 23 minutes).

SHINY DARK CHOCOLATE GLAZE

1. Boil the water and cream together.
2. Add the cocoa powder and sugar and mix then continue cooking to until temperature reaches 106°C.
3. Remove from heat and pour over the chopped dark chocolate and mix until smooth.
4. Reserve mixture in fridge until required.
5. Warm desired quantity of chocolate glaze to body temperature of 37°C.
6. Dip the donut into the glaze by submerging 1/3 of the donut, then place on a tray with glazed side up.
7. Decorate top of glazed donut with jaffa lolly for the nose, mentos mints for the eyes and pretzels for the reindeer's antlers.



8. 30 ring donuts at 9cm diameter.

PROOFER SETTINGS

1. Temperature: 30°C
2. Relative humidity: 80%
3. Proof time 20-25 minutes or until the proof height is 29-31mm

FRYING

1. Allow the proofed donut to rest for 5 minutes on bench before frying at 190°C for 1 minute per side.