



Fritter

Fritters are a luscious deep fried, pull-apart style donut that is typically drizzled or dunked in a glaze. Based on the common apple fritter donut, we've created our own rendition combining this warm breakfast indulgence, with a creamy coffee icing. Made using Mauri YRD Donut Mix, we think you'll love this recipe (whether baking or consuming!) espresso-ly if you're a coffee lover.

Not a coffee fan? No problem. This recipe can be adapted for other flavour combinations by using a glaze of your choice!

We hope you enjoy the recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
DONUT	
YRD Donut Mix	2.000kg
Mauri Compressed Yeast or Instant Dry Yeast (If using Mauri Instant Dry Yeast, add an extra 60g water to the mix)	0.100kg 0.040kg
Water (We recommend 48-50% water on premix weight)	0.960-0.980kg
CLASSIC 'COFFEE' ICING	
Icing Sugar	0.625kg
Milk	0.065kg
Ground Coffee	0.003kg

PRODUCTS

57302 YRD Donut Mix 15kg; 10897 Compressed Yeast 12kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack)



METHOD

DONUT

1. Place the Water, YRD Donut Mix and then Yeast into a mixer fitted with a dough hook.
2. Mix on low speed for 1 minute. Scrape down.
3. Mix on high speed for 10-12 minutes or until dough reaches peak development.
4. Aim for finished dough temperature of 27-30°C.
5. Rest for 5 minutes before processing/sheeting.
6. Sheet out the dough to approximately 10mm thickness. Ensure to shake down the dough to reduce tension in the dough, relax the dough, as this will reduce shrinkage.
7. Cut donuts as required and place into proofer.
Please note: the dough is soft and fairly sticky to touch.
8. Roughly chop the dough into small uneven pieces.
9. Clump handfuls of small pieces together and proof them as one donut, each donut weighs approximately 60g.
10. Proof for 23 minutes.

PROOFER SETTING

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.



CLASSIC 'COFFEE' ICING

1. Sieve icing sugar and combine together with the milk.
2. In a mixing bowl, whisk all ingredients together by hand until well combined.
3. Submerge entire fritter donut into the coffee icing and place on a wire rack to allow excess icing to drip off.
4. Immediately give the top of each donut a light sprinkling/dusting of freshly ground coffee.
5. Leave donut to sit for 10 minutes before removing from wire rack. By this stage icing around the donut should have crystallised and be dry to touch.