Schapfen Kaiser-Berliner / Filled Butter Donuts

Recipe no100162.8001
Sales description : Filled Butter Donuts

Base recipe: 10 kg Total flour
100 % Schapfen Kaiser-Berliner

10.000 kg Schapfen Kaiser-Berliner
2.000 kg Whole egg
0.900 kg Butter
0.700 kg Fresh yeast (0.280 kg dry yeast)
2.500 kg Water
16.100 kg Total weight

Kneading:	Spiral mixer: Slow: 4 minutes, Fast: 6 minutes
Dough temperature:	26 – 28 °C
Dough rest:	5 minutes
Dough insert:	1,300 g
Intermediate cooking:	15 – 20 minutes
Procedure:	Divide and round the pieces. Press the dough pieces a little flat and place them on potato starch dusted fabric planks.
Proof:	Not too moist and warm.
Baking:	Let the dough pieces stand at room temperature with a little cold draft.Put the dough with the skinned side into the fryer and close the lid.
Baking temperature:	Fat temperature: 175 °C
Baking time:	3 minutes skinned side, turn around and bake 3 minutes without the lid, turn around again and finish with another 2 minutes baking.
Decorative mixture:	Fill with jam and roll in sugar, dust the top with icing sugar.
Professional tip:	Very fine Butter Donuts sould be filled with cooked vanilla creme, pistachio creme or a flavored ganache

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