

GOLDEN Krapfen



backaldrin®

Product information

Product number:	3748
Packaging:	25 kg paper bag
Product advantages:	<ul style="list-style-type: none"> ✎ Efficient and reliable production of doughnuts ✎ Whole egg and salt already contained in the mix ✎ Good fermentation stability and good oven spring for an attractive volume ✎ For shape stable doughnuts – visually appealing ✎ Creative tastes possible through the addition of flavours ✎ Soft, fluffy, juicy crumb ✎ Beautiful golden yellow crumb ✎ Low fat absorption ✎ Long fresh-keeping

GOLDEN KRAPPEN

FB 5040

Dough

10.000 kg	wheat flour
3.330 kg	Golden Krapfen (3748)
5.600 kg	water (approx.)
0.700 kg	yeast
1.000 kg	cooking oil
0.400 kg	sugar
21.030 kg	dough

Processing

Kneading time:	4 – 6 minutes at low speed 6 – 10 minutes at high speed
Kneader:	spiral
Dough temperature:	26 – 28 °C
Scaling weight:	0.040 – 0.050 kg / piece
Dough rest:	approx. 5 minutes
Proofing parameters:	30 °C, 75 % relative humidity
Frying temperature:	approx. 175 °C
Frying time:	Phase 1: 3 minutes Phase 2: 2 minutes 40 seconds Phase 3: 50 seconds

Production

Knead all ingredients together to form a medium-firm dough. After the resting time, weigh out dough pieces of approx. 0.050 kg. Round the pieces and set on fermentation. When well proofed (80 – 90 %), leave the pieces to rest for at least 20 minutes to allow for skin formation, and then deep-fry until golden. While still warm, fill the Berliner with apricot jam and dust with **Sweet & White** (2230)

