

Donuts

Cuisine: **Slovak**
Food category: **Desserts**

Author: **Maros Pavlik**
Company: **pavlik**



Program steps

Preheating: 200 °C

1	Hot air	100 %	Termination by time	03:00 mm:ss	190 °C	100 %	
2	Hot air	100 %	Termination by time	03:00 mm:ss	170 °C	100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
plain wheat flour	350	g
semi-coarse wheat flour	150	g
egg	1	pcs
egg yolk	2	pcs
milk 3.5%	270	ml
vanilla sugar	1	pcs
icing sugar	50	g
fresh yeast	30	g
salt	5	g
lemon peel	1	pcs
Butter	150	g
jam - variety to taste	1	pcs

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	713.7 kJ
Carbohydrate	41.9 g
Fat	12.9 g
Protein	5.6 g
Water	0 g

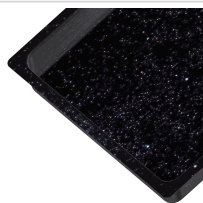
Directions

We put all the dry ingredients into a bowl and add the egg, egg yolks, lemon zest and milk. Add milk if the dough is too stiff. Use a mixer to make a smooth dough and add soft butter at the end. Work into the dough. Cover with cling film and leave to rise in a warm place for about 40 minutes. Transfer the dough on a work surface, coat it with oil and roll it out to a thickness of about 2 cm. We cut out circles from the dough using a mold or a cup and make a bigger hole in the middle. Coat the baking sheet with oil and spread it into molds. Brush the donuts with oil so they don't dry out and let them rise for about 15 minutes in the molds. We turn the oven on the program and then bake. When finished, decorate with jam and powdered sugar.

Recommended accessories



Vision Snack



Enameled GN
container