

MINI DONUTS

INGREDIENTS

200g bread flour
100g cake flour
6g dry yeast
40g sugar
4g salt
40g butter
1 egg
150g milk
200g **DLA Bakejam Strawberry**
200g **DLA Carmen 44% Milk Chocolate Couverture**
100g **DLA Coklat White Chocolate Compound**
100g **DLA Coklat Dark Chocolate Compound**
Sprinkles or decoration of your choice

PREPARATION

Bring butter and milk to room temperature.

METHOD:

1. Make the donut dough. Put bread flour, cake flour, sugar, salt and dry yeast in a bowl. Add milk and beaten egg and mix. After kneading or until it comes together, add the softened butter and knead even more. Knead

until smooth, cover with a damp cloth and let rise at 35°C for 40 minutes.

2. When the dough has risen to double its size, take it out on a work surface and roll it out into 20 balls. Cover with a damp cloth and let rest for 15 minutes.

3. Roll it out thinly and put either DLA Bakejam Strawberry or DLA Carmen chocolate at the center. Wrap and roll 10 donuts of each. Let rest for another 20 minutes at 35 degrees.

4. Fry in oil at 170°C for about 4 minutes until golden on both sides and let cool on a cooling rack.

5. Melt DLA Coklat White or Dark separately using a microwave. Once the donuts have cooled, dip them in the chocolate. Decorate with confectioners' sugar, fine desiccated coconuts, funfetti sprinkles, etc., if desired.

Recipe makes 20 mini donuts.
Enjoy!

FEATURED PRODUCTS



Bakejam
Strawberry



Carmen 44%
Milk Chocolate
Couverture



Coklat
White Chocolate
Compound



Coklat
Dark Chocolate
Compound