

NEW
PRODUCT



Special ingredients ensure minimal oil absorption



Goodness of sourdough in a classic donut



Fluffy volume and softness



Light, bread-like texture with short bite



Convenient complete mix



SWISSBAKE®
BISCUITTES · BAKING · SOLUTIONS

SAURTEIG DONUT MIX

Complete mix to prepare sourdough doughnuts with natural dehydrated sourdough ferment.

SAURTEIG DONUT MIX

1000 g (1000 g) 400 g (400 g) 30 g (30 g)

BAKING METHOD

Place the dough mixture in a preheated oven at the temperature of the oven for 3 to 4 minutes and then at high speed for 10 to 15 minutes. Dough temperature should not exceed 45°C and the dough for 10 to 15 minutes and then 10 to 15 minutes at 100°C. Cut the dough with the donut cutter and proof for 20 to 30 minutes at 20°C and 80% relative humidity. Bake the dough in a preheated oven for 10 to 15 minutes at 100°C temperature for the dough to become dry at 100°C for 10 to 15 minutes at 100°C.

INGREDIENTS

Ingredient	Weighted dose per 100 g of dough
Flour	50.0
Sourdough ferment	10.0
Sugar	10.0
Yeast	1.0
Salt	0.5
Other ingredients	28.5

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SwissBake®
Switzerland

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SAURTEIG DONUT MIX

SwissBake® Saurteig Donut Mix is an all-in-one complete mix for the preparation of yeast-raised donuts with natural dehydrated sourdough. This unique mix combines the goodness of sourdough bread with the traditional donut to offer an exquisite donut experience. Its special formulation and ingredients used makes the dough highly elastic and easy to roll while maintaining minimal oil absorption ratio during frying.

The dry mix has dehydrated sourdough ferment to yield perfect sourdough donuts with sourdough taste and aroma. The natural sourness contributed by the sourdough helps to enhances the taste of the donut with toppings or garnish. These donuts have a soft and airy texture, short bite and great mouthfeel and can be filled with a variety of flavours to cater to different preferences.

The recipe has been formulated for convenience of professional bakers. It is an ideal solution that requires minimal efforts and time to make perfect and consistent sourdough donuts in bulk.



BAKER RECIPE

SAURTEIG DONUT MIX	1000 gm
Water	400 gm
Fresh Yeast	30 gm

BAKING METHOD

Place all the ingredients in a mixing bowl & mix all the ingredients at slow speed for 3 minutes to 4 minutes and then at high speed for 8 minutes to 10 minutes. Dough temperature should not exceed 24°C. Rest the dough for 15 minutes to 20 minutes and then roll out the dough to approx. 10 mm. Cut the donuts with the donut cutter and proof for 25 minutes to 30 minutes at 32°C and 85% relative humidity. After proving allow the donuts to rest for 2 minutes to 4 minutes at room temperature for the donuts to become dry. Fry at 170°C for 120 seconds on each side.

INGREDIENTS

Refined Wheat Flour, Corn Syrup Solids, Dextrose, Vegetable Oil, Dehydrated Sourdough, Milk Solids, Soy Flour, Edible Starch, Salt, Emulsifier (E471), Raising Agents (E500, E450), Dry Whey, Enzymes, Flavour.

