

Product Information

Description

An easy to use great tasting fluffy and light doughnut mix, suitable sugared or un-sugared. Simply add water.

Brand: Middleton Catering Mixes

Description: 123 Doughnut Mix

Pack Size: 12.5kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: DM005C

(Internal Code: P121)

Shelf Life

Unopened (9) months

Portion Yields

*Approx 400 x 50g doughnut portions per 12.5kg bag (based on 600ml water to 1kg dry mix)

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold	Per 50g portion uncooked doughnuts
Energy (kJ)	1590	497
Energy (kcal)	376	118
Fat (g)	6.5	2.1
of which Saturates (g)	1.2	0.4
Carbohydrate (g)	68	21
of which Sugars (g)	15.0	4.7
Protein (g)	11.2	3.5
Salt (g)	2.8	0.8



Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, **SOYA** Flour, **MILK** Protein (Whey Powder, Acid Casein), Rapeseed Oil, Raising Agents (E450(i), E500(ii)), Maize Starch, Dried Whole **EGG** Powder, Salt, Emulsifier (Rice Starch, E475, E471), Flavouring.

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Cooking Instructions

Hand Mixing

1. Use 550 to 600ml of cold water per kg of dry mix. (This may vary depending on temperature)
2. Add dry mix into a large mixing bowl
3. Slowly add the correct amount of water
4. Mix until all the dry mix has been incorporated. At this stage it should look a little uneven with small lumps
5. Do not overmix
6. Lightly oil the hopper
7. Add mix to hopper then prime back into the mixing bowl. This can then be added back to the hopper
8. Ensure that the oil is at the correct temperature of 190°C to 200°C
9. Fry the doughnuts for 45 seconds each side

Machine Mixing

1. Use 500ml of cold water per kg of dry mix. (This may vary depending on temperature)
2. Add the water to the mixing bowl
3. Add the dry mix
4. Select the batter attachment
5. Mix for 1 minute on a slow speed (1)
6. Scrape the mix down in the bowl
7. Mix for a further 2 minutes on a fast speed (3)
8. The mix should be smooth and thick enough to be spooned easily into the hopper
9. Lightly oil the hopper
10. Add mix to hopper, then prime back into the mixing bowl. This can then be added back to the hopper
11. Ensure that the oil is at the correct temperature of 190°C to 200°C
12. Fry the doughnuts for 45 seconds each side.