

Product Information

Description

An easy to use great tasting fluffy and light cake doughnut mix. Dip in sugar or icing. Simply add water.

Brand: Middleton Catering Mixes

Description: Doughnut 500 Mix

Pack Size: 12.5kg

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

Order Code: DM008C

(Internal Code: P189)

Shelf Life

Unopened (9) months

Portion Yields

*Approx 360 x 50g doughnut portions per 12.5kg bag

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) | 1609 | 563 |
| Energy (kcal) | 380 | 133 |
| Fat (g) | 3.7 | 1.3 |
| of which Saturates (g) | 1.2 | 0.4 |
| Carbohydrate (g) | 77 | 27 |
| of which Sugars (g) | 27.2 | 9.5 |
| Protein (g) | 9.9 | 3.5 |
| Salt (g) | 2.4 | 0.9 |



Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, **SOYA** Flour, Raising Agents (E450(i), E500(ii)), Fat Powder (Palm Oil, **MILK** Protein, Glucose Syrup), **MILK** Protein (Whey Powder, Acid Casein), Whey Powder (**MILK**), Salt, Dried Whole **EGG** Powder, Maize Starch, Thickener (Guar Gum), Flavouring.

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Cooking Instructions

1. Add 430 to 460ml cold water per kg of dry mix. Water should be cold. In hot conditions, keep dough cool or even chilled, to slow proving action.
2. Mix on slow speed for 1 minute and then on a medium speed for up to 2 minutes until a smooth stiff mix is achieved.
3. The consistency should be that the mix will not “run” off a spatula, but will stretch and eventually “snap”.
4. If the mix is thicker than this consistency add small amounts of water whilst mixing until the desired consistency is achieved.
5. Allow to rest in a cool place for 5 minutes.
6. Fry at 190°C / 375°F for 45 seconds per side.

Points to Remember

If the mix is too sloppy, GREASY DOUGHNUTS WILL RESULT. Always keep the oil topped up to the correct level for your machine.

TOO MUCH OR TOO LITTLE OIL WILL RESULT IN GREASY DOUGHNUTS.