



Baco



BACO BREAD AND BUN COMPOUND

Baco bakery compound is formulated specifically for the manufacture of bread, sweet and savoury buns. Softens crumb and improves volume for a larger yield while extending shelf life of baked goods.

Ingredients

1080g	Bakers Flour
120g	Corn Flour
600g	Water
48g	Yeast
12g	Salt
120g	Sugar
5g	Bread Improver
120g	Baco Compound
48g	Milk Powder
20g	Orange Zest

Directions

In a dough mixer combine flours, salt, sugar, improver and milk powder. Mix together to disperse evenly. Add in yeast, shortly follow by streaming in water. Your water should not be too warm or too cold - a temperature of 17 degrees as a standard indicator. This will all be dependent of your workplace environment. Once the dough has begun to form, chop in the Baco and orange zest until fully incorporated. The dough will begin to form in a ball. Continue to develop until a sheen is formed on the surface, and the dough has an elasticity to it. You are aiming to receive a final dough temperature of 26 degrees.

Resting is very important. It gives the dough strength and ensures you keep that light texture to the crumb. Place it in recovery for 30 minutes, and then portion and shape into 60g balls. Proving the doughnuts can be tricky, as every mix will be slightly different. What you are looking for is an increase in double its volume, so make sure you give them lots of space on a greased tray. Gently give them a touch and if they bounce back slightly, you're ready to go. Roughly 40min.

Zesty Doughnuts



DOUGHMAX DOUGHNUT FRYING SHORTENING

Doughmax is a plant-based frying shortening that has a neutral taste, long frying life, and minimal oily absorption. Produced from RSPO certified Mass Balance Palm Oil, it has no additives or preservatives, is gluten free and non-GMO, giving it broad appeal, and its unique composition ensures that doughnuts turn out tender, fluffy, and oh-so-satisfying with every bite.

Ingredients

Doughmax Doughnut Frying Shortening

Caster sugar
Cinnamon

1000g Milk
15g Vanilla Paste
160g Egg Yolk
400g Castor Sugar
60g Cornflour
40g Plain Flour
100g Butterich Margarine

Butterich

Doughmax



BUTTERICH MARGARINE: BUTTER SUBSTITUTE

Butterich premium margarine is the ideal alternative to butter for all breads, biscuits, soft buns, cakes and garlic butters. Incorporating butter fat, it is shelf stable, exhibiting a silky smooth mouthfeel, with an outstanding butter flavour in finished baked breads and biscuits.

Directions

Fry at 170 degrees, flip so that each side is golden in colour. When they are hot, roll in cinnamon sugar, which is simply a mix of caster sugar and cinnamon.

Bring milk and cream up to a boil. Whisk a slurry together with egg yolk, sugar and flours. Temper the eggs with the boiled milk. Return to the pot and cook out the flour until thick and bubbling. Dispense into a container and hand fold the Butterich in little by little. This will give a silkier custard. Place in a container with go between or plastic to the surface. Let cool completely in the fridge for 2-4 hours or preferably the next day.

Once cool, give the custard a light beating with a spatula or if doing a large batch, place in mixer with a paddle. Don't over mix or it will be too runny. Place into piping bags ready to go, and fill your doughnuts once cool. Or even better, fill a warm one and have a bakers treat.