

# DOUGHNUTS (Krofi)

21-22

pieces

DIFFICULTY  
LEVELS \*\*

## DESCRIPTION

One piece weighs: 80 g

DOUGH		
Ingredients	Amounts	Unit
Wheat flour	1000	g
Sugar	100	g
Yeast	60	g
Butter	75	g
Milk powder	40	g
Salt	15	g
Vanilla sugar	20	g
Rum flavor	20	g
Lemon flavoring	5	g
Eggs M	4	pcs
Water	300-400	g

FRYING		
Ingredients	Amounts	Unit
Sunflower oil or oil for frying	2000-2500	ml

FILLING and SPRINKLING		
Ingredients	Amounts	
Apricot jam or other spread	Of your choice	
Powdered sugar	Of your choice	

**EQUIPMENT:** mixer, scales, rising

**IMPORTANT** - The room temperature where

1. **Raw materials** should stay at a room temp
2. **Kneading:** put all the raw materials in a rot (soft and slightly sticky), approx. 10 – 15 min. minutes.
3. **Shaping:** divide the dough into smaller pie
4. **Rising:** cover the donuts and let them rise doubles when rising. The risen donuts should protect them from flattening.
5. **Preparation of the oil:** a half an hour before The oil temperature must be between 170 - 175 into the oil and bubbles should slowly rise next may try the first doughnut. There should be er

## FRYING

1. **Amount of the frying oil:** a pot diameter 2 oil.
2. Place the donuts in hot oil with the risen side bright rim.
3. Fry for 3-3.5 minutes on each side.
4. Place the fried donuts on a tray covered with

## FILLING AND SPRINKLING

1. Fill the still warm donuts with jam or any other filling and sprinkle them with the powdered sugar

donuts are prepared should be around 20-25°C and there must be NO draft.

temperature of 20 - 23°C. Sift the flour to loosen it so that it absorbs better and evenly. Use a hand mixer and mix until the raw materials come together in a suitable consistency. After kneading, lightly flour the dough, cover, and let it rest in a warm place for 15

minutes (80 g each), form into a ball, place on a floured tablecloth and flatten slightly. Let it rise in a warm room for 1.5 hours (no draft, constant temperature of 25 °C). The volume should be light to touch. You can uncover the risen donuts to get a crust on top - this will

help with the baking, start heating the oil evenly and gradually (use sunflower oil or frying oil). Heat to 175 °C. Check with a thermometer or a wooden spoon (dip the handle of the spoon into it). This way you know that the temperature of the oil is suitable for frying and you have enough oil in the container so that the donut floats and does not touch the bottom of it.

4 cm, height 10 cm (approx. 80 g), about 2 liters of

oil. Fry down, so the fried donuts will also have a nice

crust. Drain on a paper towel to absorb the oil residue.

her  
ugar.