

Supercream Kesar Pista Donut



INGREDIENTS

Tegral donut mix	1000 g
Fresh yeast	35 g
Chilled water	390 g
Carat Supercream Kesar Pista	525 g
Carat coverlux white	500 g

WORKING METHOD

- Mix all ingredients at slow speed for 4 minutes and at medium speed for 6 minutes, depending on dough development.
- Bulk Fermentation - 10 minute.
- Sheet until get thickness 8mm to 7mm (depend on weight)
- Relax dough sheeting for 10 minutes on the table. • cut into desired shapes.
- Proofing time 50 minutes at 70%RH and 37°C
- Oil Temperature - 180°C. Deep fry.

FINISHING

- Take a piece of donut and center filled with Carat super cream kesar pista
- Coat with carat coverlux white and garnish with blanched pistachio and kesar.

Carat Nuxel Peanut Donut



INGREDIENTS

Tegral Donut

Tegral donut mix	1000 g
Fresh yeast	35 g
Chilled water	390 g

Coverliq Peanut Coating

Carat coverliq	500 g
Roasted peanuts	200 g

FINISHING

- Take a piece of donut and center filled with Carat nuxel peanut
- Coat with carat coverliq peanut coating.

WORKING METHOD

Tegral donut mix

- Mix all ingredients at slow speed for 4 minutes and at medium speed for 6 minutes, depending on dough development.
- Bulk Fermentation - 10 minute.
- Sheet until get thickness 7mm to 8mm (depend on weight).
- Relax dough sheeting for 10 minutes on the table.
- Cut into desired shapes.
- Proofing time 50 minutes at 70%RH and 37°C
- Oil Temperature - 180°C. Deep fry.

Tegral donut mix

- Melt the coverliq chocolate at 40 degrees Celsius
- Add roasted peanut into the melted chocolate

ASSORTED DONUTS



INGREDIENTS

Tegral Donut Mix	100gms
Yeast	25gms
Chilled Water	450-500gms

COMPOSITION & DECORATION

1. Tegral Donut Mix Plus
2. Carat Cover Classic.
(Pineapple/Strawberry/Mango/ Plsta)
3. Carat Supercrem.
(Pineapple/Strawberry/Mango/ Plsta)
(Center filled)

FINISHING

- Take a piece of donut and center filled with Carat Supercrem(Pineapple/Strawberry/Mango/Plsta)
- Coated with Carat Cover Classic (Pineapple/Strawberry/Mango/Plsta) and Garnish with sprinkles and serve to the guest

Tips & Tricks-

1. Heart Shapes: Use a heart-shaped cutter to create adorable heart-shaped donuts.
2. Pink and Red Glazes: Make glazes with red, pink, and white colors using food coloring.
3. Sprinkles and Decorations: Decorate with heart-shaped sprinkles, edible glitter, or drizzle with melted chocolate.
4. Fillings: Consider filling donuts with strawberry jam, raspberry preserves, or chocolate ganache for a romantic touch.

Adding a Personal Touch:

1. Write Messages: Use icing to write sweet messages or initials on the donuts.
2. Gift Packaging: Arrange the donuts in a decorative box or package them in individual bags with ribbons.
3. Themed Toppings: Use themed toppings like edible roses or heart candies for an extra special touch.

WORKING METHOD

- Mix all ingredients at slow speed for 3 minutes and 5 minutes at medium speed, depending on dough development.
- Bulk Fermentation - 10 minutes
- Sheet the dough at 5mm to 7mm thickness and rest it for 10 minutes, cut into Doughnut shapes.
- Place them on a greased and dusted tray
- Proof them for 40 to 45 minutes at 70%RH and 35°C
- Deep Fry the Doughnut in Oil at 160°C.
- Cool the donut to room temperature

Packaging Inspiration

