

HALLOWEEN RECIPES

Doughnut Concentrate Recipe

INGREDIENTS	WEIGHT
Flour	8kg
Doughnut Concentrate	8kg
Yeast	0.96kg
Water	7.520kg

INSTRUCTIONS

Spiral - Mix for 2 minutes slow speed. 6-8 minutes fast speed
Single Arm Vertical Mixer - 2 minutes slow speed, 10 minutes medium speed
After mixing scale into heads and rest for 5 minutes
Divide and mould
Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes
Leave to dry for 5-10 minutes at ambient before frying at 190°C



Witch's Cat Doughnut

Mould into ball doughnuts
Process as instructions
Heat 500g Craigmillar Chocolate Crembel to 45°C and dip the doughnut
Use chocolate shards to create ears
Beat White Crembel coloured pink as desired and pipe a button nose
Heat Craigmillar Chocolate Crembel to 45°C and pipe the eyes and whiskers

Cauldron Doughnut

Mould into ball doughnuts
Process as instructions
Colour 500g of Craigmillar White Crembel with 1.5g of holly green colouring
Heat to 45°C and dip the doughnut
Roll the edge of the green crembel in chocolate vermicelli to create a cauldron edge and sprinkle with a variety of eye sweets and green/yellow balls

Magic Doughnut

Mould into ball doughnuts
Process as instructions
Heat 500g Craigmillar White Crembel to 45°C and marble in blue and purple colouring
Dip the doughnut and sprinkle with midnight magic sprinkles

Doughnut Brains

Mould into ball doughnuts and slightly flatten to a disc
Process as instructions
Beat Craigmillar White Crembel (add pink food colouring as desired)
Pipe a brain shape on top of a disk doughnut
Use Craigmillar Raspberry Merjel to create blood in the brain's grooves

Franken-doughnut

Mould and use a square cookie cutter to shape
Process as instructions
Colour 500g Craigmillar White Crembel with 1.5g of holly green colouring
Heat to 45°C and dip the doughnut
Dip the top of the doughnut with chocolate vermicelli to create franks hair
Heat Craigmillar Chocolate Crembel to 45°C and pipe eyes and a mouth

Mummy

Mould dough and twist into shape
Process as instructions
Heat 500g Craigmillar White Crembel to 45°C and dip the twisted doughnut
Use eye shaped sweets to decorate