



DOUGHNUTS



<u>FOR THE EGG DOUGH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 5</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In grams</u>	<u>In cups</u>			
Flour	200 g	1 + 1/3 + 1/8 cup	5.4	8	Fried Doughnut Chocolate glaze
Sugar	23 g	2 tbsp	1.3	2.7	
Salt	2 g	½ tsp	1	1	
Yeast	5 g	½ tbsp	1.75	1.75	
Improver	2 g	1 tsp	3.2	3.2	
Gluten	4 g	2 tsp	3.04	3.04	
Egg	1 no.	-	4.5	6	
Milk	70-75 g	¼ cup + ½ tbsp	4.35	4.65	
Unsalted Butter	15 g	1 tbsp	4.8	6.75	
<u>TOTAL</u>			₹ 29.34	₹ 37.09	
<u>METHOD</u> <ol style="list-style-type: none"> 1. In a bowl, collect all the dry ingredients. Add in egg and milk and knead to form a dough till the gluten is almost formed. 2. Add the soft butter and knead again to form a firm dough. 3. Now let it rest for about 10-15 minutes before shaping. 					Let the doughnuts cool down before garnishes.
					<u>FRYING TEMPERATURE</u>
					180°C



FOR THE EGGLESS DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 5
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	In grams	In cups			
Flour	200 g	1 + 1/3 + 1/8 cup	5.4	8	Fried Doughnut
Sugar	23 g	2 tbsp	1.3	2.7	
Salt	2 g	½ tsp	1	1	
Yeast	5 g	½ tbsp	1.75	1.75	
Improver	2 g	1 tsp	3.2	3.2	
Gluten	4 g	2 tsp	3.04	3.04	
Baking Powder	2 g	½ tsp	1	1	
Milk	70-75 g	¼ cup + ½ tbsp	4.35	4.65	Chocolate glaze
Water	30 g	2 tbsp	0.6	0.6	
Unsalted Butter	15 g	1 tbsp	4.8	6.75	
Oil	4.3 g	1 tsp	0.5	0.5	
TOTAL			₹ 26.94	₹ 33.19	INSTRUCTIONS
METHOD					Let the doughnuts cool down before garnishes.
<ol style="list-style-type: none"> 1. In a bowl, collect all the dry ingredients. Add in milk, water and knead to form a dough till the gluten is almost formed. 2. Add the soft butter and oil, and form a firm dough. 3. Now let it rest for about 20 minutes before shaping. 					
					FRYING TEMPERATURE
					180°C



FOR CHOCOLATE GLAZE			COSTING (in ₹)		NO. OF PORTIONS: 5
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	Dark Chocolate	120 g			½ + ¼ cup
Salted Butter	42 g	3 tbsp	13.44	18.9	
Honey	21 g	1 tbsp	5.7	7.3	
Water	15 g	1 tbsp	0.3	0.3	
TOTAL			₹ 74.04	₹ 82.3	
METHOD					INSTRUCTIONS
<ol style="list-style-type: none"> 1. Take chopped chocolate in a bowl, add other ingredients and melt them together to form a smooth sauce. 					

FOR CREAM CHEESE BLUEBERRY FILLING			COSTING (in ₹)		NO. OF PORTIONS: 5
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Cream cheese	56 g	¼ cup	45.7	47.1	
Unsalted butter	75 g	¼ cup + ½ tbsp	27.7	38.25	
Icing sugar	38 g	¼ cup + 1/8 cup	92.25	4.75	
Vanilla essence	1 g	1/8 tsp	1	1	
Blueberry compote	30 g	2 tbsp	12.7	14.25	
TOTAL			₹ 89.65	₹ 105.45	
METHOD					INSTRUCTIONS
<ol style="list-style-type: none"> 1. In a bowl cream unsalted butter until it becomes fluffy and pale. Now add cream cheese and give both the fats a nice mix. 2. Now add in sifted icing sugar in small batches. Scrape down the frosting from all sides, add in vanilla essence and add blueberry compote. Give a quick mix. 					
					<p>If buttercream starts to separate because of temperature difference between cream cheese and butter, just take a small portion of buttercream in a bowl and microwave until it just melts.</p> <p>Add this melted portion back to the whole batch and start beating again. The buttercream starts to come back together, as the melted portion</p>



	stabilises the temperature difference of buttercream.
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FOR GARNISH		COSTING (in ₹)		NO. OF PORTIONS: 5
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	
Blueberry compote	30 g	12.7	14.25	
Chocolate shavings	20 g	3.5	4.2	
Neuschee	10 g	2	2	
Mint leaf	5-10 leaves	2	2	

ASSEMBLY AND BAKING

1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan).
2. For the Donuts: Divide the dough into equal parts of 70 g each, roll them into balls and keep on a flour dusted tray, dust some flour on top as well, cover it and let it proof for 30-40 minutes.
3. Once proofed, cut the centre of each portion using the small cutter giving them the donut shape and again keep it for proofing for about 30 minutes.
4. After proofing, again cut the centre and fry them one by one.
5. For frying, heat oil in a saucepan to 180 degree Celsius and place the doughnuts one-by one to fry. Let one side fry till golden brown and flip to cook the other side.
6. Once they have cooled down a bit, dip them in chocolate sauce and cover it with chocolate shavings on the top.
7. For the Berliners: After the dough has rested, roll it to about 1cm in thickness and cut out portions using the big cutter.
8. Place the portions on a flour dusted tray, dust some flour on the top as well, cover them and let them proof for about 30-40 minutes and then fry them one by one.
9. For frying, heat oil in a saucepan to 180 degree Celsius and place the berliners one-by one to fry. Let one side fry till golden brown and flip to cook the other side.
10. Once the berliners have cooled down, pierce it from one side using a toothpick, and fill the filling in the centre using a piping bag.
11. For the blueberry ones, dust nuschee on top and place blueberry compote in the centre and toss the other ones in cinnamon sugar



COST PER PORTION (in ₹) (DONUTS)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	5.8	7.4
Chocolate glaze	14.8	16.4
Chocolate shavings	3.5	4.2
<u>TOTAL</u>	₹ 24.1	₹ 28

COST PER PORTION (in ₹) (EGGLESS DONUTS)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	5.3	6.6
Chocolate glaze	14.8	16.4
Chocolate shavings	3.5	4.2
<u>TOTAL</u>	₹ 23.6	₹ 27.2

COST PER PORTION (in ₹) (BERLINERS)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	5.8	7.4
Blueberry cream cheese filling	17.9	21.09
Blueberry compote	12.7	14.25
Neuschee	2	2
Mint leaves	2	2
<u>TOTAL</u>	₹ 40.4	₹ 46.74

COST PER PORTION (in ₹) (BERLINERS)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	5.3	6.6
Blueberry cream cheese filling	17.9	21.09
Blueberry compote	12.7	14.25
Neuschee	2	2
Mint leaves	2	2
<u>TOTAL</u>	₹ 39.9	₹ 45.94

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-