



Premium Hefe-Soft-Teig

Danish pastries, Berliner donuts and numerous other sweet pastries are easily produced with our Premium Hefe-Soft-Teig. Dry and stable dough properties ensure efficient and reliable processing. All kinds of pastries attain a succulent, fine crumb texture which is tender to the bite. Premium Hefe-Soft-Teig can be used for all kinds of dough whether for the direct, retarded or interrupted fermentation process.



Recipe suggestion:

Berliner donuts

Basic recipe

Wheat flour	10,000 kg	_____
Eggs	2,500 kg	_____
Premium Hefe-Soft-Teig	2,000 kg	_____
Butter/Margarine	1,250 kg	_____
Yeast	1,000 kg	_____
Premium Active-Softgel-Plus	0,150 kg	_____
Water	approx. 2,650 l	_____

Dough weight	19,550 kg	

Kneading time: Approx. 2 min. slow and 10 min. fast speed.

Temperature: The ideal dough temperature is between 26 - 27 °C.

Dough resting: Approx. 5 – 10 min.

Preparation: Process over your roll line or divide dough in 1,200 kg portions and round mould them. Allow to rest for approx. 10 – 20 min. Subsequently divide and mould with a 30 piece dough dividing-machine. Place Berliner with the closure downwards on potato starch dusted proofing trays and proof.

Proofing time: Approx. 70 - 80 min. at 34 °C and 75 % humidity.

Baking process: When full proving time has elapsed take the Berliner out of the proofing chamber and allow approx. 15 min. stabilization time. Place Berliner with closure on top in approx. 175 °C pre heated fat. Bake on both sides until golden brown colour is reached.

Baking time: Total baking time approx. 6 min.