

*Mix for the
preparation of
berliners*

Basis Krapfen



Zeelandia

Creating Possibilities

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Basis Krapfen

A 20% base mix for yeast raised doughnuts/berliners with a classic taste and high quality. Very economic with high dough stability. Can also be stored in flour silos.

Jung Basis Krapfen

Mix for the preparation of berliners.

Recipe

- 100% flour
- 20% Jung Basis Krapfen
- 10% butter/margarine
- 20% egg
- 6% yeast (or 2% instant yeast)
- 32% water

Method

Mix the ingredients 2 minutes slowly and 8-10 minutes fast in the spiral mixer.

Dough temperature 26-27°C.

Scaling weight 1500 g.

Intermediate proof 20-30 minutes.

Divide for 30 berliners.

Final proof 60 minutes.

Before frying let them dry slightly.

Frying time 6-7 minutes.

Frying temperature 180°C.

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