

Sephra Regular Size and Mini Size Donut Depositors

Description

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Donut Depositors are a quick, no fuss method of making well formed fresh tasting Donuts every time. Made with food-grade aluminium and stainless steel Sephra Donut Depositors are ideal for gas or electric Donut Fryers.



Sephra Donut Mix

Sephra Standard Donut Mix is sold in a convenient 3Kg bag and a 12Kg Case. The only ingredient you need to add is water for this simple and easy recipe. 3Kg of Sephra Donut Mix will make approximately 125 Donuts. A 12kg case will make approximately 500 Donuts. **DONUT RECIPE:** 1kg dry mix â€“ 525ml water â€“ approximately 30 x 50g dough portions 3kg dry mix â€“ 1575ml water â€“ approximately 90 x 50g dough portions Add water to mixing bowl. Add mix to mixing bowl. Mix on slow speed for 15 seconds, then 45 seconds medium speed. **DO NOT OVERMIX**. Rest batter for 10 minutes prior to use. Then pop your shaped dough into your Donut Maker (or your deep fat fryer if making at home) to cook! Cooking times may vary but as a guideline between 195-200Â° and for approximately 45 seconds on each side. Once fried your donuts are ready for you to add you own flourish with finishing touches! Popular ideas are coating in sugar, icing or perhaps even decorate them with our range of Sephra Topping Sauces!

All About Donuts

A **doughnut** or **donut** (/ËˆdoʊnÊŠnÉ™t/) is a type of food made from leavened fried dough. It is popular in many countries and is prepared in various forms as a sweet snack that can be homemade or purchased in bakeries, supermarkets, food stalls, and franchised specialty vendors. *Doughnut* is the traditional spelling, while *donut* is the simplified version; the terms are often used interchangeably.

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Doughnuts are usually deep fried from a flour dough, but other types of batters can also be used. Various toppings and flavorings are used for different types, such as sugar, chocolate or maple glazing. Doughnuts may also include water, leavening, eggs, milk, sugar, oil, shortening, and natural or artificial flavors.

The two most common types are the **ring doughnut** and the **filled doughnut**, which is injected with fruit preserves (the jelly doughnut), cream, custard, or other sweet fillings. Small pieces of dough are sometimes cooked as **doughnut holes**. Once fried, doughnuts may be glazed with a sugar icing, spread with icing or chocolate, or topped with powdered sugar, cinnamon, sprinkles or fruit. Other shapes include balls, flattened spheres, twists, and other forms. Doughnut varieties are also divided into cake (including the old-fashioned) and yeast-risen type doughnuts. Doughnuts are often accompanied by coffee or milk. They are sold at doughnut shops, convenience stores, petrol/gas stations, cafes or fast food restaurants.

Category

1. Food
2. Information
3. New Products
4. Products

Tags

1. Cooking
2. Depositor
3. Dispenser
4. Donut
5. Icing

6. Mini
7. Mix
8. Sauce
9. Sephra
10. Sugar
11. Topping
12. Water

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