



## Food For Thought Recipe and Allergen Card

### Jam Doughnuts

100 Portions

Ingredient	Hannah Product Code	Quantity
Active Dried Yeast	D001680	50g
Warm Milk		1600g
Caster Sugar	D001146	400g
Salt	D001199	4 tsp
Eggs	C000350	8
Margarine	C000266	280g
Strong flour	D200220	2.5
Strawberry Jam	D007000	1 tsp per doughnut

#### RECIPE METHOD – **ALLERGENS**

**YOU WILL NEED CLEAN FRYING OIL FOR THIS RECIPE – IF YOU DON'T HAVE CLEAN OIL DON'T MAKE IT**

1. In a planetary mixer add the flour and stir the dried yeast through
2. Crack the eggs into the bowl and add the margarine
3. Add the salt and sugar
4. Slowly add the warm milk with the machine running until a slightly sticky soft dough is formed
5. Knead the dough in the machine for about 10 minutes until a soft elastic dough is formed
6. Cover with a damp cloth and allow to prove in a warm place for 1 hour or until doubled in size
7. Knock the air out and roll into table tennis ball sized balls
8. Line a tray with parchment paper and arrange the dough balls, leaving enough room for the doughnuts to double in size once more
9. Heat the CLEAN oil to 180C
10. Deep fry the doughnuts turning half way through for about 1 minute or until golden
11. Once cooked roll in caster sugar whilst hot
12. Pierce a hole in the sides of the doughnuts and using a piping bag pipe in roughly one tsp of jam

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

**Milk**

**Eggs**

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...