

Mochi Donut

Ingredients and Instructions

Ingredients	5# Batch	10# Batch	Baker's %	Metric (2.2# Batch)
Mochi Foods™ Mochi Donut Mix (03058381)	5#	10#	100%	1000g
Water	2# 10oz	5# 4oz	52%	520g
Bakery Essentials™ Whole Eggs*	1#	2#	20%	200g
Bakery Essentials™ Soy All Purpose Shortening (02505496 or 02505280)	1#	2#	20%	200g
Bakery Essentials™ Soybean Vegetable Oil (02505321)	12oz	1# 8oz	15%	150g

*Please reach out to a Dawn Sales Representative for item number.

Place all ingredients in a mixing bowl with a paddle attachment. Mix at low speed for 1 minute. Scrape bowl and paddle, then mix at high speed for 3 minutes.

Set fryer to 350° F. Fry oil must be 2-2½ inches deep, and bottom of the donut hopper must hover 1-1½ inches over the surface of the fry oil.

Load the hopper with batter and drop donuts into fryer. Fry for 10 seconds, flip using donut sticks, submerge using a donut screen or submerger, and fry for 1 minute. Allow the donuts to rise to the surface, then submerge again for another 2 minutes. Slide a donut screen with a cradle under the donuts and scoop out of fryer.* Let cool for 15- 20 seconds, transfer to a glazing screen and let cool completely.

*Donuts will temp at 200°F internally when fried correctly.

Chef's Tip: We use a 1 ¾ inch Pon de Ring or Krinkle donut plunger to make that classic Mochi shape. This mix will also run on a crueller plunger or a regular cake donut plunger. You won't get that classic shape, but you'll get all of the delicious flavor and texture!



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