

**Zeenut Recipe**

	Kg	grms	lbs	ozs	%
Flour (bakers)	32	000	70	00	100
Exakt Zest	6	400	14	00	20
Yeast	1	600	3	00	5
Water +/-	17	920	39	00	56

**Method**

- 1.) Mix the flour, zest, yeast & cold water on slow speed for 2 minutes, then 6 minutes on fast speed using a spiral mixer. Mix into a well developed dough. Dough temperature should be 27-28 °C (80-82°F).
- 2.) Allow to rest for 5 minutes. Laminate with 25% pastry fat/butter etc and make 3.5 turns.
- 3.) Sheet out to between 5 and 7 on pastry break dependent on required size of end product. Cut out with doughnut cutter.
- 4.) Prove for 40-45 minutes.
- 5.) Submerge fry for 2-3 minutes at 180-190°C.
- 6.) Fill and finish as desired.

