

Mini Black Forest Donuts



PT MANUNGغال PERKASA

INGREDIENTS:

• KANTIL flour	250 gr
• Steamed potato	150 gr
• Granulated sugar	25 gr
• Instant yeast	1 tsp
• Cocoa powder	15 gr
• Milk powder	15 gr
• Baking powder	½ tsp
• Egg	1 pce
• Ice water	20 ml
• Margarine	25 gr
• Salt	1 tsp
• Solid frying oil	as needed

FILLING INGREDIENTS:

• Strawberry jam	150 gr
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TOPPING INGREDIENTS:

• Melted white cooking chocolate	200 gr
• Shredded dark cooking chocolate	100 gr



HOW TO MAKE:

1. Mix wheat flour, cocoa powder, instant yeast, granulated sugar, milk powder, and baking powder. Add the mashed steamed potatoes and knead until well combined.
2. Add the egg and ice water gradually while kneading until the dough becomes elastic. Let it rest for 25 minutes.
3. Weigh the dough into 15 grams portions, shape into balls, and let rest for 10 minutes.
4. Flatten the dough balls, reshape them into smooth balls, and let them rise for 30 minutes until they expand.
5. Fry in preheated solid oil over medium heat until golden and cooked through.
6. Pierce the side with a chopstick and fill with strawberry jam.
7. Dip the top in melted white chocolate and sprinkle with shredded dark chocolate.

Yields 25 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

