



Crossynuts- Manhattan Donut*

Yield: 120 pcs, 8 cm Ø

Ingredients:

——— 4,000 kg	Crossynuts- Manhattan Donut*	Knead well in the spiral mixer: 2+2 minutes and let it rest for approx. 10 minutes in the fridge. Dough temperature: 20–22 °C
——— 2,000 kg	Water	
——— 0,100 kg	Fresh yeast	
——— 2,000 kg	Laminating margarine/butter	

Method:

- * Fold in the laminating margarine and laminate the dough with 3 single folds. Let it rest for another 10–15 minutes in the fridge.
- * Upon usage of laminating butter, let it rest in the fridge for a short time between the folds.
- * Roll out the dough to approx. 5,5 mm and cut out with the donut cutter (8 cm Ø).
- * Let the Crossynuts proof. After proofing time let them stiffen in the fridge.
- * Fry at 170 °C for approx. 6 minutes.
- * After frying, cool down the Crossynuts-Manhattan Donut*, fill them, glaze and decorate as shown on the picture.

Fillings:

		<u>Bellanossa Cream**</u>	
——— 0,500 kg	Bellanossa	▶ beat until fluffy.	
——— 0,250 kg	Butter		
		<u>Fruity Raspberry Filling**</u>	
——— 0,500 kg	Fruit puree Raspberry	▶ Blend sugar and Kabi , then add to the Fruit puree .	
——— 0,060 kg	Kabi , juice binder		
——— 0,030 kg	Sugar		



*a product idea from Manhattan

**1 kg scaling weight, 1 piece



Crossynuts-Mini Yield: 100 pcs, 9 x 6 cm triangles

Ingredients:

- _____ 1,000 kg Left over laminated Crossynuts dough
- _____ 0,400 kg **Bon Citron** (or: **Bon Chocolat**, **Bon Vanille**, **Bon Caramel**)

Method:

- * Roll out the left over dough to approx. 2 mm and cut in 9 x 6 cm triangles.
- * Let the Crossynuts-Mini's proof. After proofing time let them stiffen in the fridge.
- * Fry them at 170 °C for approx. 5 minutes.
- * After frying, cool down the Crossynuts-Mini's, fill them with **Bon Citron**, or: **Bon Chocolat**, **Bon Vanille**, **Bon Caramel**.
- * Decorate as shown on the picture or as desired.



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Crossynuts-Bar Yield: 60 pcs, 14 x 5 cm

Ingredients:

- _____ 2,000 kg Laminated Crossynuts dough
- _____ 0,250 kg **Fruchti-Top Orange**
- _____ 0,250 kg **Bon Citron**

Method:

- * Roll out the dough to approx. 2 mm and cut in 14 x 5 cm.
- * Let the Crossynuts-Bar's proof. After proofing time let them stiffen in the fridge.
- * Fry them at 170 °C for approx. 6 minutes.
- * After frying, cool down the Crossynuts-Bar's, fill them with **Fruchti-Top Orange** and **Bon Citron**.
- * Glace and decorate as shown on the picture or as desired.

Download templates:

- * „Crossynuts“ Logo
- * DIN A1 Poster, to be used as stand-up displays
- * DIN A4 Poster, to be used as shelf displays
- * Ceiling Banners

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