



Dawn® Frozen Donuts

READY TO THAW AND SERVE PLAIN BALL DONUTS

Dawn® Berliner plain donuts are the easy way to create your own donut range, from classic to contemporary and premium. Simply sugar, inject or decorate and sell!

dawnfoods.com

READY TO THAW AND SERVE PLAIN BALL DONUTS



1 CHOOSE INSPIRATION AND PREPARE DONUTS

There are lots of options for how you can premiumise and create enticing sweet treats from plain donuts. With Dawn® Berliner Plain Donuts you can save time on making the base product and concentrate on creating your signature or seasonal ranges. Think of how you can fill, top and decorate them after you have thawed them for about 20 minutes depending on room temperature.

2 FILL TO THE BRIM

Nothing beats a delicious filling in a fluffy ball donut. Our ingredients give you lots of options. Choose Dawn® Delifruit Fruit Fillings in classic flavours like strawberry or cherry, or go exotic with passion fruit and more. Find inspiration for cream fillings with Dawn® Fonds - a great way to achieve the desired colour and consistency. Our Neutral Fond can be combined with Dawn® Compounds and cream for even more indulgence, or try our range of ready cream fillings or cream and custard filling mixes.

3 EYE-CATCHING ICING

Oozing fillings aren't the only trick you can use to create an irresistible treat! The first thing customers will see is the top of your donut offering, so topping them will attract even more sales. Dawn® offers a wide range of products to meet your creative needs like our New Dawn® Dip Quik White icing. It is the perfect partner for our Berliner ball donuts. Ready to use at room temperature, simply place in a bowl, give it a stir and use as is or flavour and colour with our Compounds, and start dipping! With our cold and hot glazes, icings or ready-to-use buttercream style frostings, the possibilities are endless!

4 LAST STEP TO INDULGENCE & LUXURY

If you want to go all out with your donut concepts, then the finishing touches will be just as important as the filling! You can use fresh fruit, flowers, sweets and chocolate decorations to achieve your desired effect. Dobra® decorations offer colourful curls, chocolate shavings and sophisticated chocolate shapes ready to elevate your creations, so you can charge a premium price.



DONUT RECIPE INSPIRATION

CREATE YOUR OWN SIGNATURE RANGE!

You can rely on the high quality you expect from Dawn® when you choose our Ball Donuts.

Our new ready to thaw and serve plain Berliner ball donut is made with our authentic American donut mix.

It is delicious to eat on its own or you can use it to unleash your imagination and create a range of eye-catching signature treats with the same reliable core product.

LEMON MERINGUE DONUT

Filling: Combine 1000g Dawn® Delicream Lemon and 1000g Dawn® Vanilla Creme Filling. Make a hole in the side of each donut and pipe 20g of the lemon filling into the centre.

Topping: Place 1000g Dawn® Silvia Meringue Fruit Topping and 400g water into a mixing bowl and whisk on slow speed for 1 minute and then fast for 5 minutes. Place the prepared meringue topping into a piping bag fitted with a star tube and pipe a spiral onto each donut, covering the whole top. Using a blowtorch, brown and seal the meringue topping.



STRAWBERRY DELIGHT DONUT

Filling: Fill a piping bag with Dawn® Cream Cheese Frosting, Strawberry Frosting or both. Make a hole in the side of each donut to allow for the filling and pipe 20g into the centre.

Icing: Pour Dawn® Dip Quik White icing straight from the pail into a bowl and mix with a spatula or a spoon. Colour and flavour with Dawn® Strawberry Compound by mixing in the compound thoroughly. Then you can start dipping your donuts. You can finish off with a couple of fresh strawberries fixed to the top of the donut with short skewers.



ICE CREAM MELBA DONUT

Icing: Pour Dawn® Dip Quik White icing straight from the pail into a bowl and mix with a spatula or a spoon. Cut a circle out of the centre of the top of the donut to about 1/3rd depth and remove the top piece so it creates a hole. Dip the top of your donuts in the icing.

Ice-cream and Sprinkles: Place 1 scoop of ice-cream of choice on the cut out part of the donut and then finish off with different sprinkles and a glacé cherry. This is a great donut for customisation by your customers on the spot with a variety of flavours with Dawn® Compounds, Ice cream, sprinkles and Dobra® Chocolate decorations.



SCARY SEASONAL DONUTS

Filling: Fill a piping bag with Dawn® Chocolate Frosting and make a hole in the side of each donut to allow for the filling, then pipe 20g into the centre.

Icing: Separately, warm Dawn® Glossy Icing White and Dawn® Glossy Icing - Dark Chocolate to 45°C, colour the white one with orange food colouring and leave in a bowl. Dip the donut tops into the orange icing.

Put the Dawn® Glossy Icing - Dark Chocolate into a piping bag and pipe three circles onto the top of the donuts. Drag a cocktail stick from the top centre down to the bottom of the donut to create a feathering effect through the icing. Do this evenly around so it looks like a spider's web.



IT'S EASY TO PREMIUMISE!

Charge more for donuts for very little extra effort with our inspiring finishing ideas.

MARbled MOCHA DONUT



Filling:

Add 200g Dawn® Neutral Fond to 200g water (min 22°C) and mix until fully dissolved.

Add Dawn® Mocha Compound to taste / colour, mix in thoroughly. Prepare 1000g whipped cream and add 1/3 of the cream and fold it in.

Add the other 2/3 of cream and fold it in until fully combined. Make a hole in the side of each donut to allow for the filling. Place the prepared Mocha cream filling into a piping bag and pipe 20g into the centre.

Icing: Place Dawn® Fondant Sublime (1000g) into a microwavable bowl and stir until smooth. Add 100g water, mix in thoroughly and heat in a microwave to 40-45°C. Add a small amount of Dawn® Mocha Compound and swirl in (do not mix in thoroughly).

Dip the top of each donut into the heated Mocha marbled icing. Decorate each donut with 3 Chocolate Coffee Beans.

CHOCOLATE HAZELNUT INDULGENCE



Filling:

Add 200g Dawn® Neutral Fond to 200g water (min 22°C) and mix until fully dissolved.

Add Dawn® Cocoa Compound to taste/colour, mix in thoroughly.

Prepare 1000g whipped cream and add 1/3 of the cream and fold it in. Add the other 2/3 of cream and fold it in until fully combined. Make a hole in the side of each donut to allow for the filling. Place the prepared Cocoa cream filling into a piping bag and pipe 20g into the centre.

Icing: Place Dawn® Glossy Icing Chocolate into a microwavable bowl and heat up to 45°C. Then dip the top of the donuts and leave them to set. You could achieve even more indulgent taste with our Dawn® Chocolate Belgian couvertures, which require melting to achieve a dipping consistency, and you can pour over the top of your donuts. Then sprinkle with crushed hazelnuts, decorate with chocolate treats and to top off add a Dawn® Glossy Icing drizzle.

CONTACT US NOW FOR MORE INFORMATION AND TO ORDER:
01386 760 843 or visit DAWNFOODS.COM

Item Code	Description	Packaging
0.01239.153	Dawn® Donut Berliner Plain	36 donuts in box



ESTABLISHED TRUST

For nearly 100 years, customers have counted on Dawn Foods to help them grow their bakery businesses with the right mix of products, innovations, global perspectives and inspired bakery expertise. From corner bakeries to leading manufacturers,

Dawn Foods helps our customers mark the moments in life that matter.

**FOR EVEN MORE INSPIRING RECIPES AND FINISHING IDEAS
VISIT DAWNFOODS.COM/UK/RECIPES**

Providing the ingredients for life's sweet moments

Dawn Foods UK Ltd. Worcester Road, Evesham, Worcs, WR11 4QU, UK

Phone: +44 1386 760 843

Email: Info.UK@dawnfoods.com

Website: dawnfoods.com

Printed on 100% FSC recycled paper
FROZ BALL DONUT 10/19

