



MANGO TAJI DONUT

Bright, bold, and bursting with tropical flair, the Mango Tajin Donut is a flavor fiesta in every bite. This fluffy yeast donut is dipped in silky mango-infused icing and kissed with a kick of Tajin. A final crown of diced dried mango and a sprinkle of spice take this treat straight to paradise. Sweet, tangy, spicy — it's sunshine with a twist.

Yield: 1 Donut

INGREDIENTS

RICH'S READY TO FINISH YEAST RAISED DONUT RING (#52070)

RICH'S ALLEN® CLASSIC DONUT & ROLL ICING WHITE (#04132)

2 oz **RICH'S** Bettercreme® Perfect Finish® Vanilla Icing, 15 12-Oz Bags (#11849)

1 oz Diced dried mango

1 oz Mango Puree

DIRECTIONS

- 1 Thaw yeasty donut rings
- 2 Heat up in the oven according to product case directions
- 3 Combine donut icing and mango puree to create mango donut icing



- 4 Heat Donut Icing until dippable consistency
- 5 Dip donut in Icing, covering top of donut with icing
- 6 Sprinkle top of icing with Tajin
- 7 Let donut icing set up until icing is dry to the touch
- 8 Using a star tip, pipe Vanilla Bettercreme® onto the center of the donut
- 9 Garnish with Diced Dried Mango pieces & sprinkling of Tajin