



Donuts

Pastry | Vegetarian | Mid-afternoon | Summer

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For 12 servings

550g flour
100g of icing sugar
3 eggs
50g butter
20cl of lukewarm milk
1 Bag of baker's yeast
90g of Nutella

PREPARATION

Dilute the yeast in lukewarm milk and wait a few minutes.

In the bowl of a mixer fitted with the hook, pour all the ingredients and knead for at least 5 minutes, until you obtain a homogeneous elastic dough. Cover with cling film or a damp cloth and leave to rise for an hour in a warm, humid place, or until the dough has doubled in volume.

Punch down the dough with your fingertips, and spread it to about 3cm thickness. Using a cookie cutter, cut out circles. Leave to rise again for an hour.

Heat the oil in a deep fryer to 190°C. Place the donuts 3 by 3, and fry for 3 minutes on each side.

Drain in absorbent paper, and using a bag fitted with a smooth nozzle, stuff each donut with around 8g of Nutella. Sprinkle with icing sugar if you wish, and enjoy the same day.