

Donut dough

MAKES 8–10 DONUTS

PREP 3½ HOURS

Donut dough

9 g (¼ oz) instant yeast
165 ml (5½ fl oz) warm milk
50 g (1¾ oz) white sugar
1 egg
35 g (1¼ oz) softened butter, diced
1 teaspoon vanilla extract
1 teaspoon salt
370 g (2½ cups) strong bread flour (T55, Type O or plain (all-purpose) flour)
1 litre (4 cups) frying oil

- 2** In the bowl of a stand mixer, combine the yeasty milk mixture, sugar, egg, softened butter, vanilla, salt and lastly, flour. Using the dough hook, mix on medium speed for about 7 minutes. The dough should be soft and homogeneous.

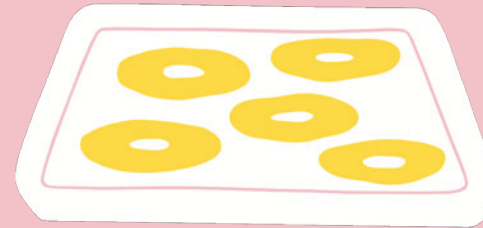


- 3** Remove the dough from the stand mixer and work it by hand on a lightly floured work surface for 1 minute. Form the dough into a neat ball and place in a large, clean bowl. Cover and leave to rise in a warm place for 1½ hours.



- 1** In a small bowl, combine the yeast with the warm milk. Whisk, then let rest for 10 minutes, or until foamy on top.

- 4** Once the dough has risen, punch it down to release the air, then use a rolling pin to roll it out on a lightly floured work surface. Cut out circles using a 10 cm (4 in) diameter cookie cutter, then use a 1.5 cm (½ in) cookie cutter to cut out a second circle in the centre of each.



- 5** Place each donut on a small square of baking paper and lay them on a tray. Cover and leave to rise for 1½ hours.

- 6** Heat the frying oil in a deep-fryer, large frying pan or wok until it reaches 190°C (375°F). With the square of baking paper still attached, place each donut, paper side down, into the oil. Lifting the donuts by holding the square of baking paper will help them keep their shape. Let them cook for 1 minute then remove the paper and turn them over gradually with tongs, until they are golden brown. Remove and place on paper towel to absorb the excess oil. Make sure to keep the oil at 190°C (375°F) throughout the frying process.

The donuts are now ready!



Cinnamon sugar

MAKES 8–10 DONUTS

PREP 3½ HOURS

Donut dough (page 8)

9 g (¼ oz) instant yeast

165 ml (5½ fl oz) warm milk

50 g (1¾ oz) white sugar

1 egg

35 g (1¼ oz) softened
butter, diced

1 teaspoon vanilla extract

1 teaspoon salt

370 g (2½ cups)
strong bread flour

1 litre (4 cups) frying oil

Glaze

200 g (7 oz) icing
(confectioners') sugar

2–3 tablespoons milk

1 tablespoon ground
cinnamon

50 g (1¾ oz) white sugar

1 PREPARE THE DOUGH AND FRY THE DONUTS

Prepare your dough following the instructions on page 8. Let the dough rise, then punch it down. Cut out circles and make the holes, then set aside to allow the dough to rise again. Fry the donuts and place them on a wire rack to drain the excess oil.

2 PREPARE THE GLAZE

In a bowl, mix the icing sugar and milk until you have a smooth, syrupy glaze.

In a small deep plate, mix the cinnamon and white sugar.

3 GLAZE THE DONUTS

Dip your donuts into the glaze, then into the cinnamon sugar mixture. Place them on a wire rack, glazed side up, to dry. Add more cinnamon sugar if the glaze has run too much around the edges.

4 EAT!

Enjoy the donuts once the glaze has set.



Red velvet

MAKES 8–10 DONUTS

PREP 3½ HOURS

Donut dough (page 8)

9 g (¼ oz) instant yeast

165 ml (5½ fl oz) warm milk

50 g (1¾ oz) white sugar

1 egg

35 g (1¼ oz) softened
butter, diced

1 teaspoon vanilla extract

1 teaspoon salt

370 g (2½ cups)
strong bread flour

1 tablespoon cocoa powder

1–2 teaspoons red food
colouring powder

1 litre (4 cups) frying oil

Icing

250 g (9 oz) white chocolate

1 tablespoon vegetable oil

Decoration

pink and red sprinkles

1 PREPARE THE DOUGH AND FRY THE DONUTS

Prepare your dough following the instructions on page 8, adding the cocoa powder and red food colouring powder to the flour to create a red dough. Let the dough rise, then punch it down. Cut out circles and make the holes, then set aside to allow the dough to rise again. Fry the donuts and place them on a wire rack to drain the excess oil.

2 PREPARE THE ICING

Gently melt the chocolate in a heatproof bowl set over a saucepan of simmering water, stirring with a whisk until smooth. (Make sure the bowl doesn't touch the water.) Add the vegetable oil and mix thoroughly.

3 ICE THE DONUTS

Dip the donuts in the icing and place on a wire rack, icing side up.

4 DECORATE THE DONUTS

Before the icing has set, scatter the sprinkles over the donuts.

5 EAT!

Enjoy the donuts once the icing has set.



MAKE YOUR OWN AT HOME

DONUTS



RECIPES AND PHOTOGRAPHY BY
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