



# Fil d'OR



## DRAGONFRUITBEIGNET

## RECIPE

- 275gr flour T45
- 5gr fresh yeast
- 20gr sugar
- 13cl milk
- 4 egg yolks
- 40gr tempered butter .
- 5gr fleur de sel de Guerande (sea salt)
- 200gr **Fil DOR dragon fruit compote** (filling)

1. In the bowl of a food processor, pour the flour, yeast, add the milk, salt and sugar.

2. Start the food processor on low speed to mix everything together, then pour in the egg yolks. The dough forms instantly. Mix for 5 minutes, always at a slow speed.

3. Add the butter in small pieces until completely incorporated. Let it mix for 10 minutes. Leave the dough to rest for 1 hour and 30 minutes before shaping it. The dough will loosen.

4. Place the dough on the worktop and divide it into 10 equal parts. Weigh them, they should weigh 50-60 g each.

5. Leave to rise for 1 hour and a half at room temperature.

6. Heat the frying oil to 180°C. Plunge the balls in hot oil and fry them for 1 minute, then turn them over and cook for 2 minutes until they are a nice

golden brown. Remove them with a skimmer and place them on absorbent paper.

8. Once warm, pierce the balls on the side with a small notched socket pocket tip and fill them with the **Fil DOR dragon fruit compote**

