

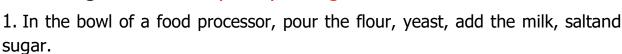


**RASPBERRY DONUT** 



## **RECIPE**

- 275g flour T45
- 5g fresh yeast
- 20g sugar
- 13cl milk
- 4 egg yolks
- 40g tempered butter
- 5g sea salt
- 200g Fil d'OR Raspberry Filling



- 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, alwaysat a slow speed.
- 3. Add the butter in small pieces until completely incorporated. Let it mixfor 10 minutes. Leave the dough to rest for 1 hour and 30 minutes beforeshaping it. The dough will loosen.
- 4. Place the dough on the worktop and divide it into 10 equal parts. Weigh them, they should weigh 50-60g 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.
- 7. 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 d'OR Raspberry Filling.

