

## Recipe: Orange blossom donuts

For 1 Kg of donuts



### Donuts batter

<i>Reference</i>	<i>Ingredients</i>	
	Flour T45	225g
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	Salt	9g
	Caster sugar	50g
	Fresh yeast	16g
	Eggs	225g
	Water	70g
	Butter	180g
ACN0004721	Orange blossom natural flavour	4g

- Make a Brioche batter while mixing all the ingredient except the butter for 10 min at the first speed.
- Add the very cold butter (diced) then knead at first speed until the butter is completely incorporated.
- Make a ball with the dough then reserve the dough in the refrigerator for 24 hours
- Roll out the dough to 4-5 mm thickness then cut out squares 5cm on each side
- Tie a knot with each of the bugnes then fry at 180 ° C, turning them halfway through cooking.
- Cool them down then sprinkle with icing sugar