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## **DOUGHNUTS**

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TARUNABIRLA

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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## **Doughnuts:**

### **NO YEAST Doughnuts**

#### **INGREDINETS:**

#### **For making Doughnuts:**

2 & 1/2 Cup All purpose Flour (Maida) \*\* 1Cup = 240ml

1/4 Cup Powdered sugar

3/4 Tsp Baking powder

1/2 Tsp Baking soda OR 1 Tsp ENO fruit salt

1/2 Cup Milk

2 Tsp Vinegar or Lemon juice

A pinch of salt

2-3 Tsp Water

2 Tbsp Butter or Ghee

Oil for frying

#### **For toppings:**

1/2 Cup Dark/Milk chocolate

Some White chocolate

Some sprinkles

#### **METHOD:**

In a large bowl, add all the ingredients and whisk to form rough dough.

Sprinkle some flour on a clean surface and place the dough.

Knead for 5 mins to remove any cracks and add butter/ ghee.

Cover the dough with wet cloth and keep 1 hour (dough rise/soften).

Using a cookies cutter/glass/cover, make circles like donut shapes & removes the excess dough.

### **FOR FRYING:**

Heat oil in a deep pan/wok.

Now gently lift the donut-shaped dough and add in hot oil.

Fry them both sides in low flame until golden brown.

Transfer the cooked donut to a paper towel (to soak excess oil).

Dip the donut in dark/white chocolate syrup and sprinkle the donuts.

You can also use powdered sugar to sprinkle the donuts. Now serve hot donuts to plate.

### **WITH YEAST Doughnuts**

#### **INGREDIENTS:**

#### **For making Doughnuts**

All purpose flour 450 gm

Sugar 55 gm

Instant active dry yeast 15 gm

Milk 175-225 gm

Salt 2-3 gm

Butter 55 gm

Vanilla essence 1 tsp

#### **METHOD:**

Mix all the ingredients and start kneading till the window pane test is passed.

Rest the dough till it doubles in size, or ferment it in fridge overnight.

Knock back the dough and roll it 10 mm thick cut using a donut cutter and rest for final fermentation at room temp.

Heat oil in a pan & start frying the donuts one by one till golden brown.

Dip the chocolate sauce and garnish with sprinkles.

### **CHOCOLATE SAUCE**

#### **INGREDIENTS:**

Dark chocolate 100 gm

Fresh cream 100 gm

Or

Milk chocolate 100 gm

Fresh cream 100 gm

Or

White chocolate 150 gm

Fresh cream 100 gm

Or

Strawberry chocolate 150 gm

Fresh cream 100 gm

Or

Pista chocolate 150 gm

Fresh cream 100 gm

#### **METHOD:**

Melt the chocolate & warm the cream, mix both to make a smooth homogeneous mix.

Use it for dipping donuts.

## **BAKE Doughnuts**

Bake this on 180° C 10-15 mins.

## **FILLING Doughnuts**

Make donuts without cut in center

Insert a skewer to make hole

Then fill it filling

## **CINNAMON Doughnuts**

Castor sugar ½ cup

Add 1/8 tsp cinnamon powder

Roll in above mixture.

## **FOR GLAZE**

Use chocolate sauce.

## **CUSTURD FILLING Doughnuts**

1 cup milk

2 tbsp custard

3 tbsp sugar

## **CREAM FILLING Doughnuts**

Use whipped cream for filling.

**NOTE: IF YOU WANT TO USE CHOCOLATE TRUFFLE BEHALF OF DARK CHOCOLATE THEN YOU CAN USE IT FOR TOPPING.**

**FOR BEST RESULT ONLY USE MELTED CHOCOLATE FOR TOPPING**