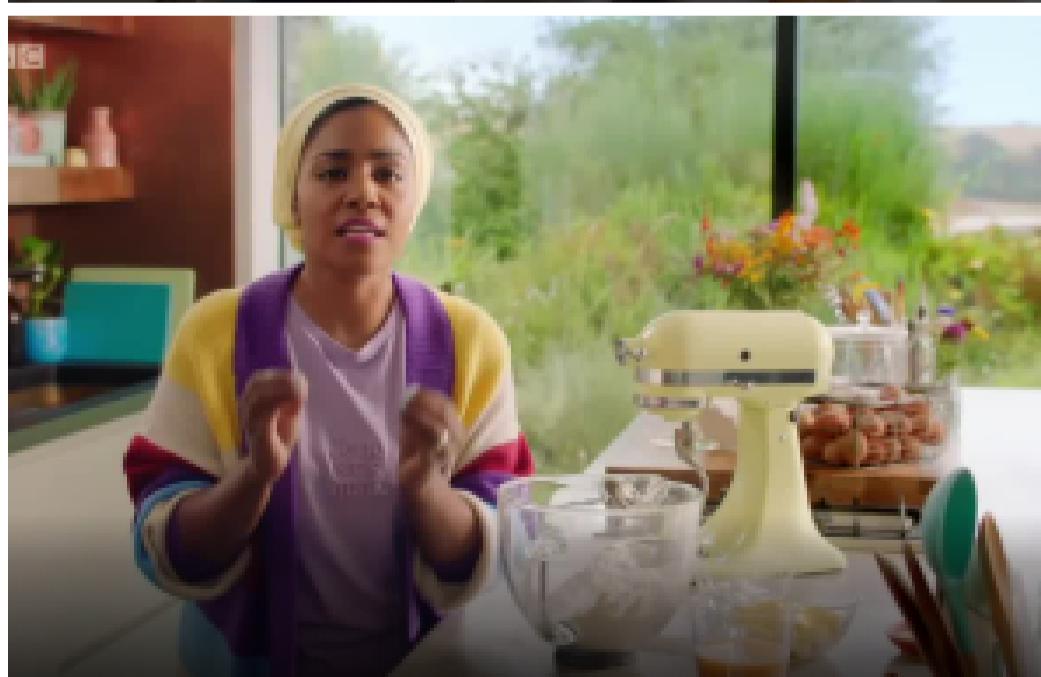
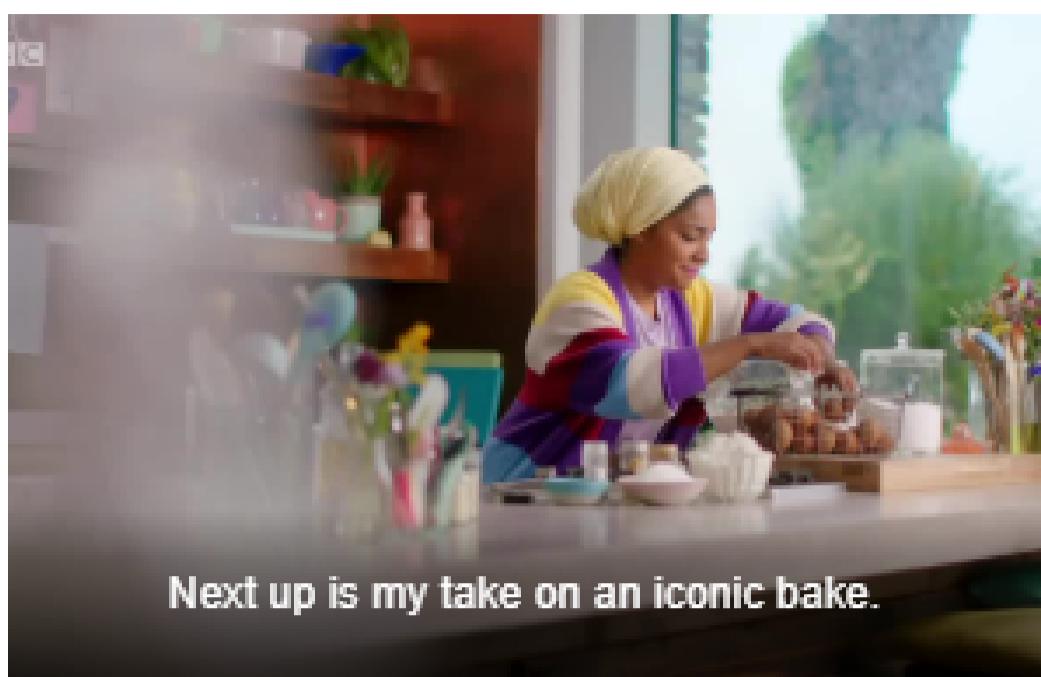
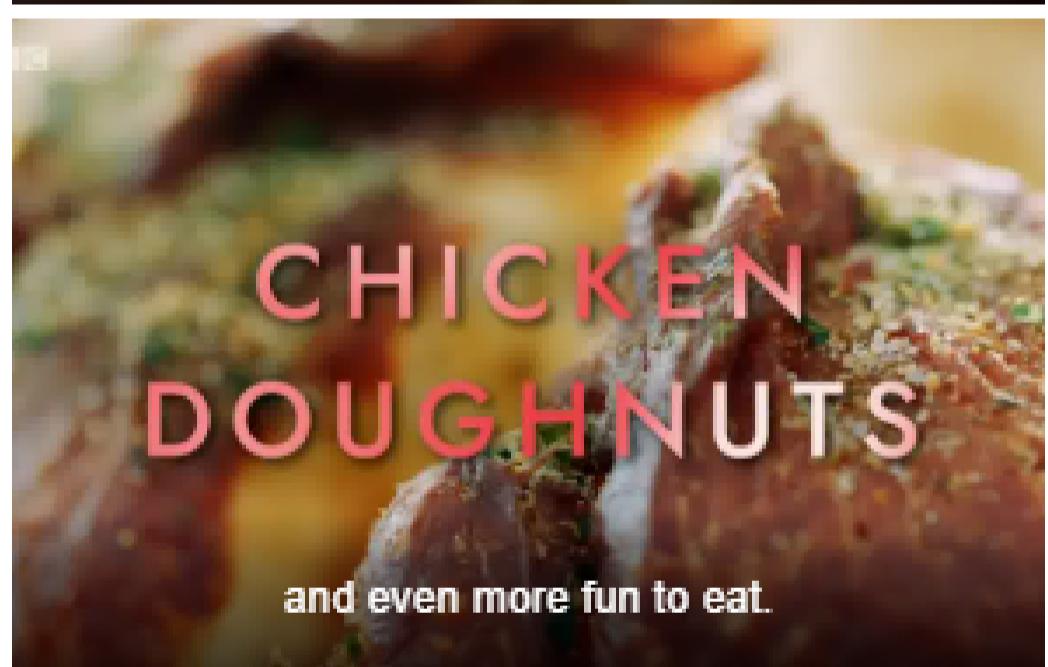
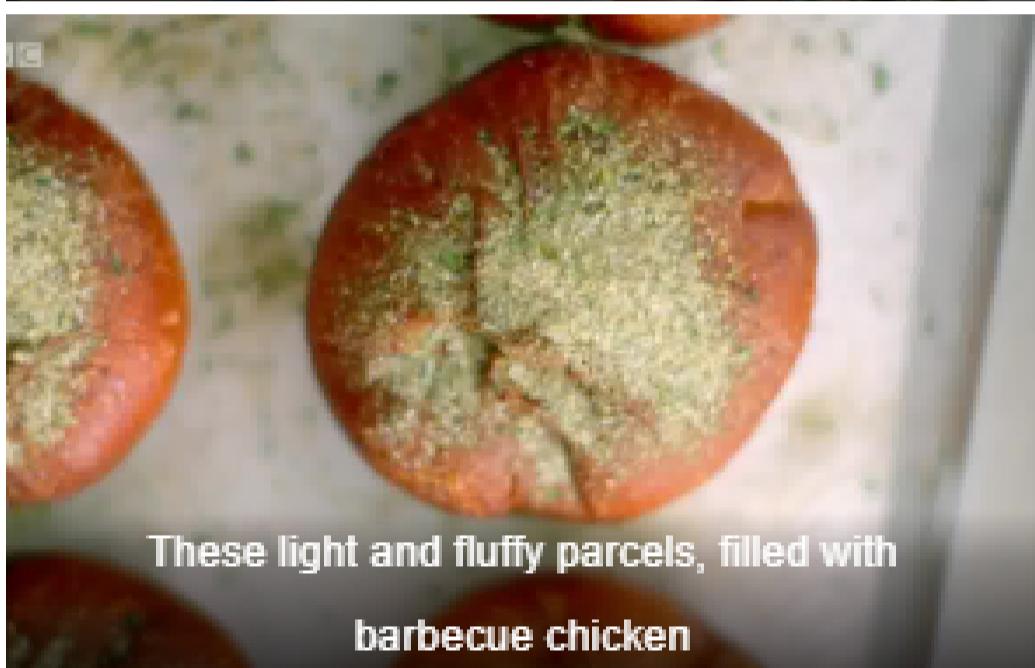
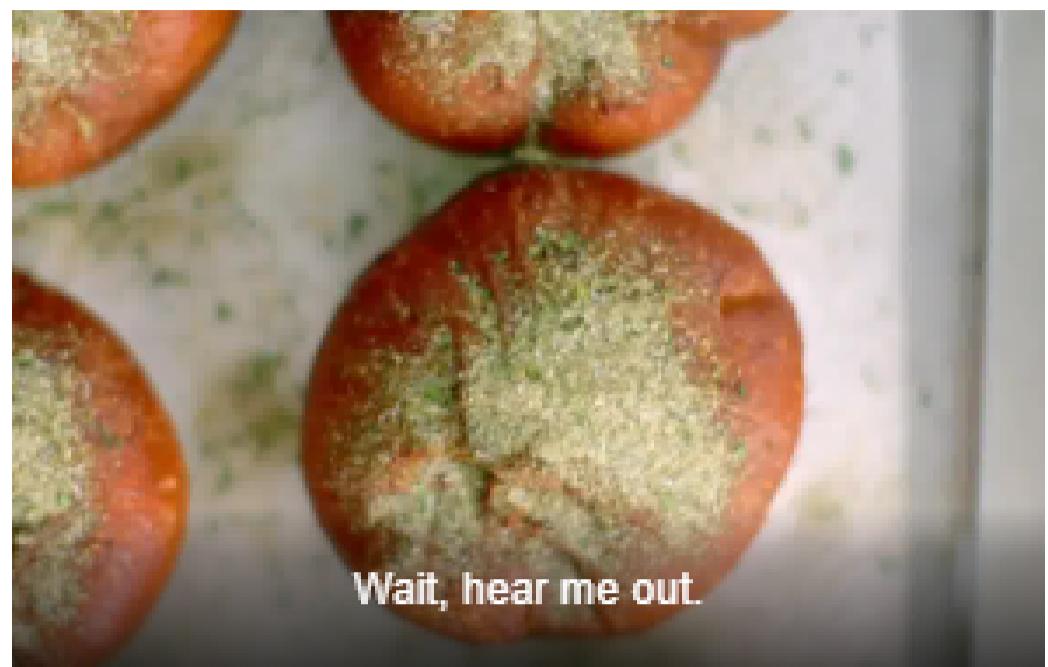
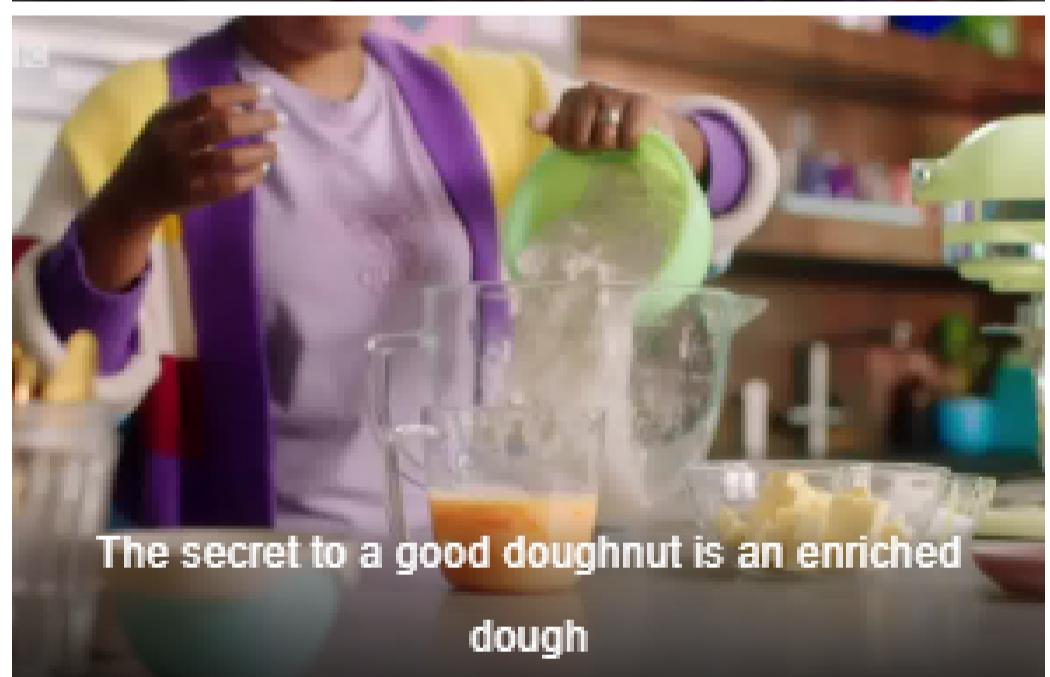
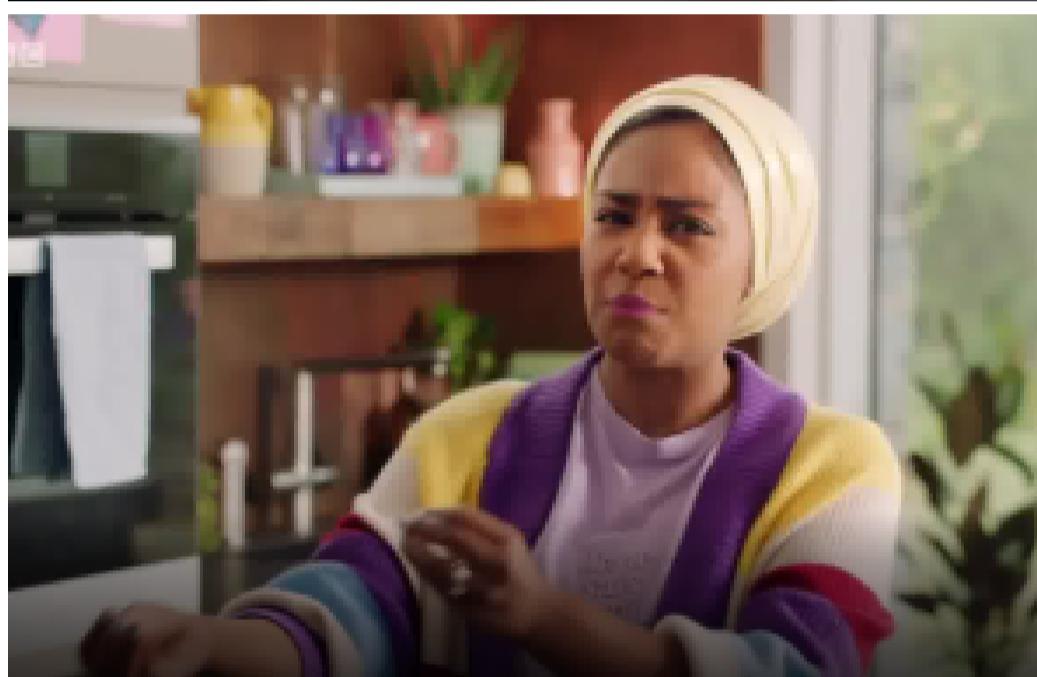
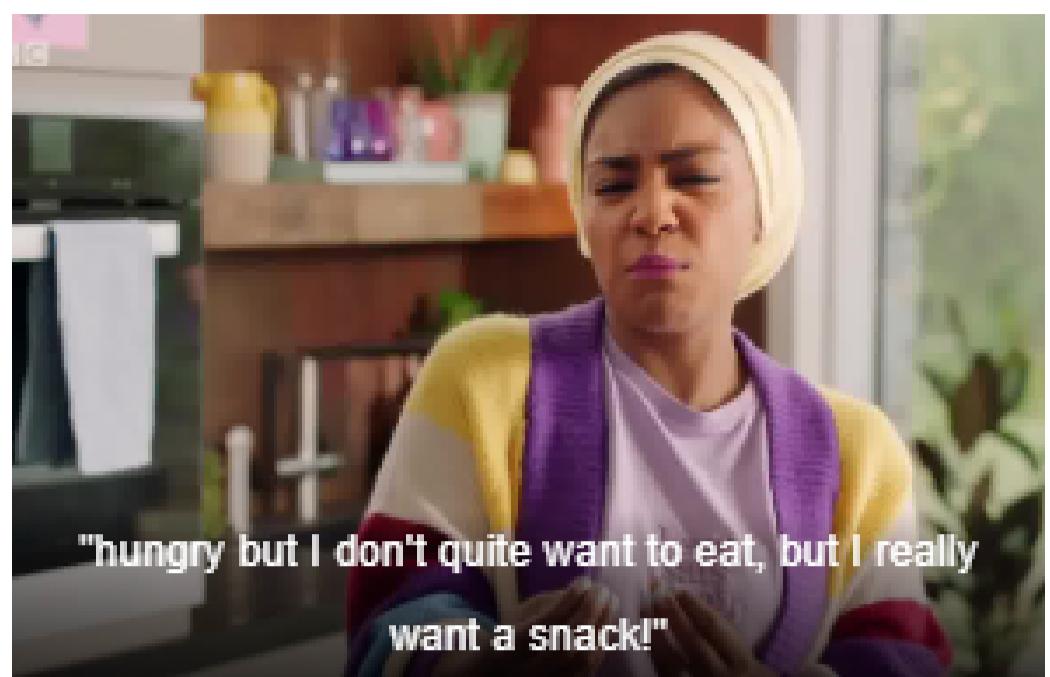
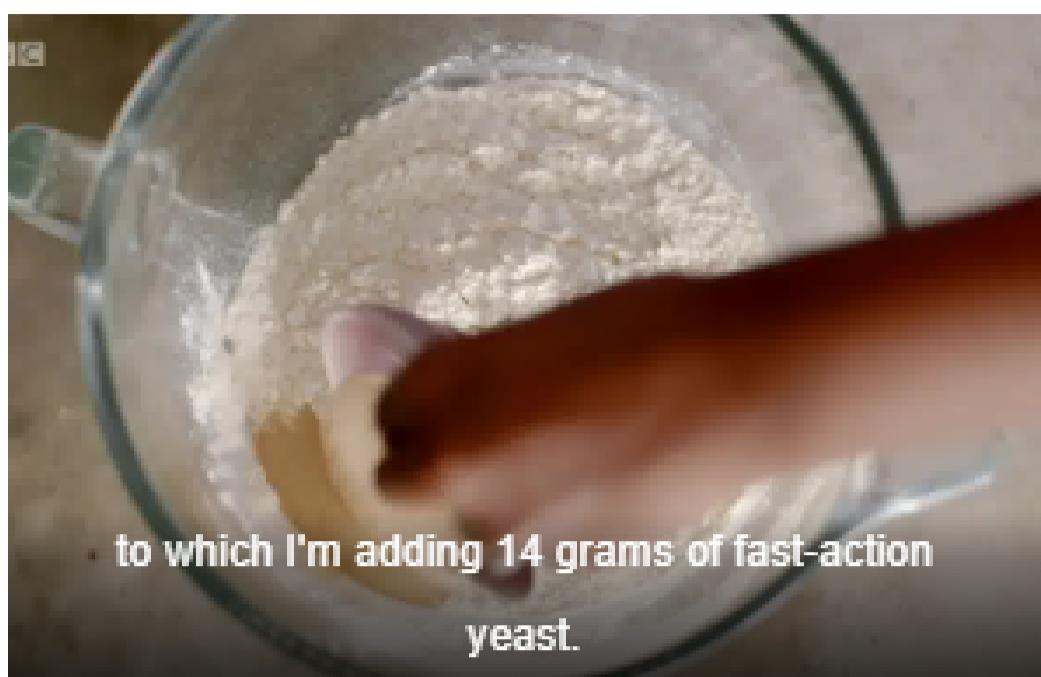


Nadiya Bakes

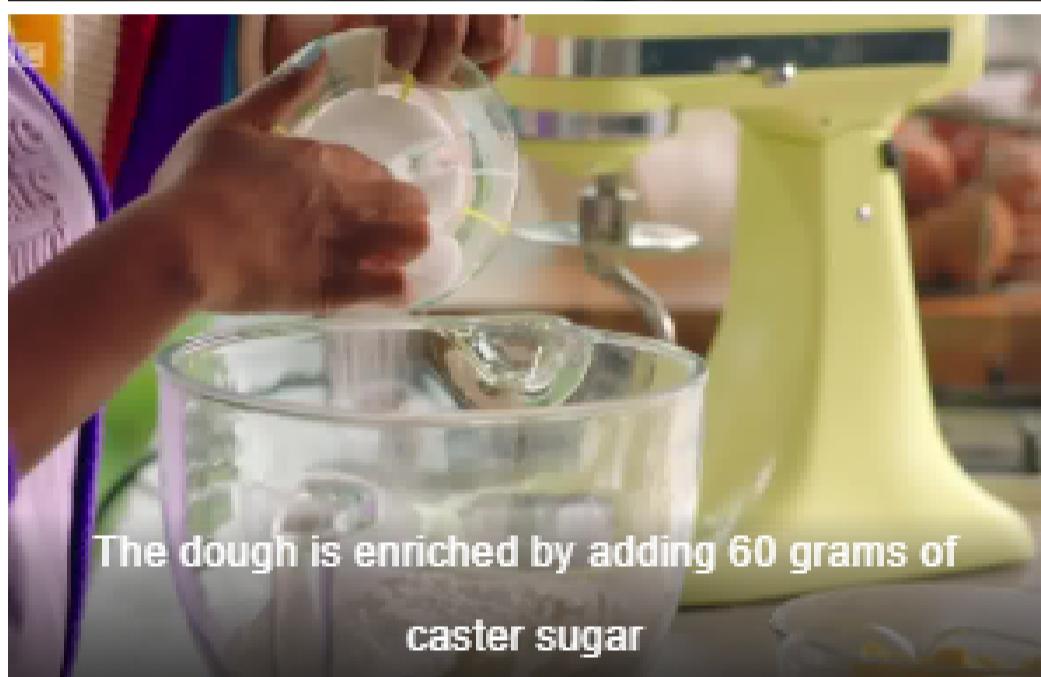








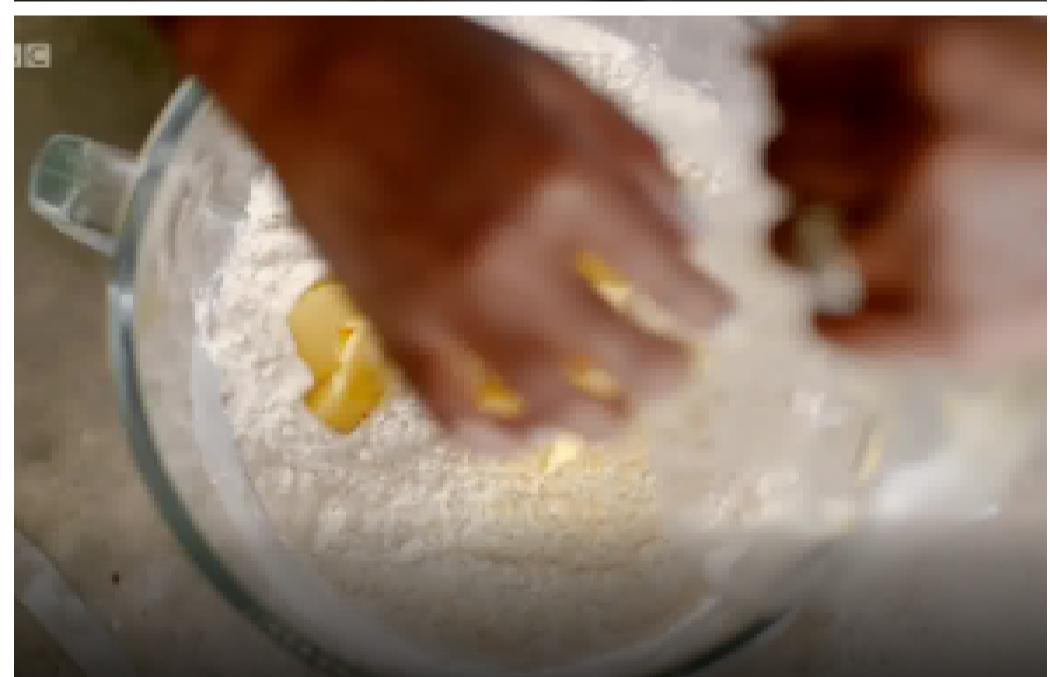
to which I'm adding 14 grams of fast-action yeast.



The dough is enriched by adding 60 grams of caster sugar



and 175 grams of unsalted butter.



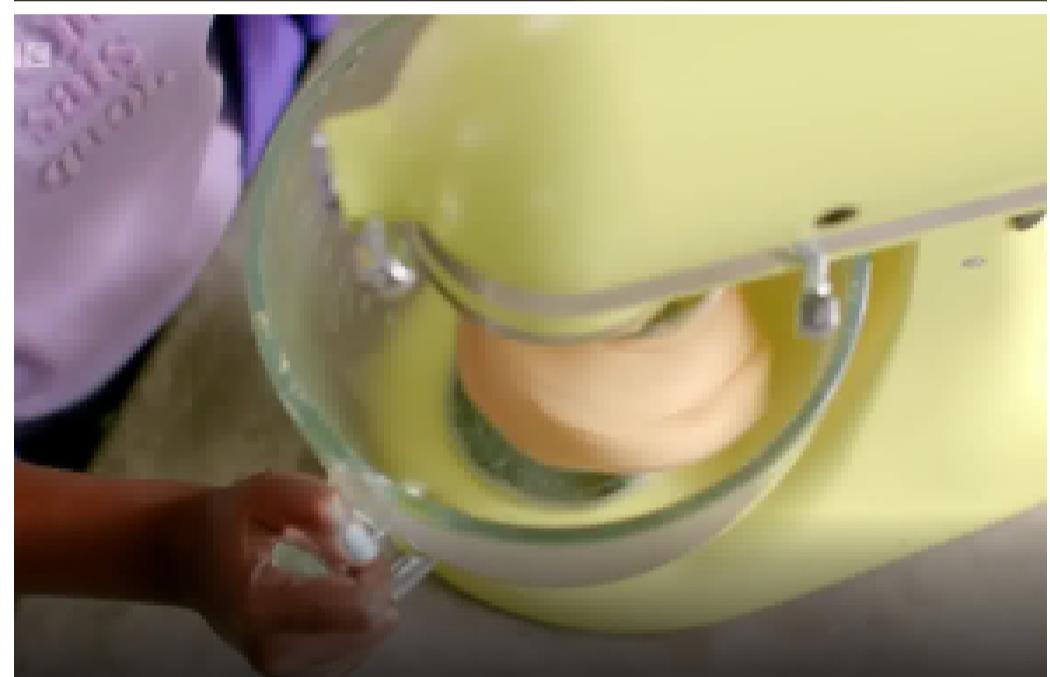
And then, just using your fingertips







Then knead in the mixer for six minutes.



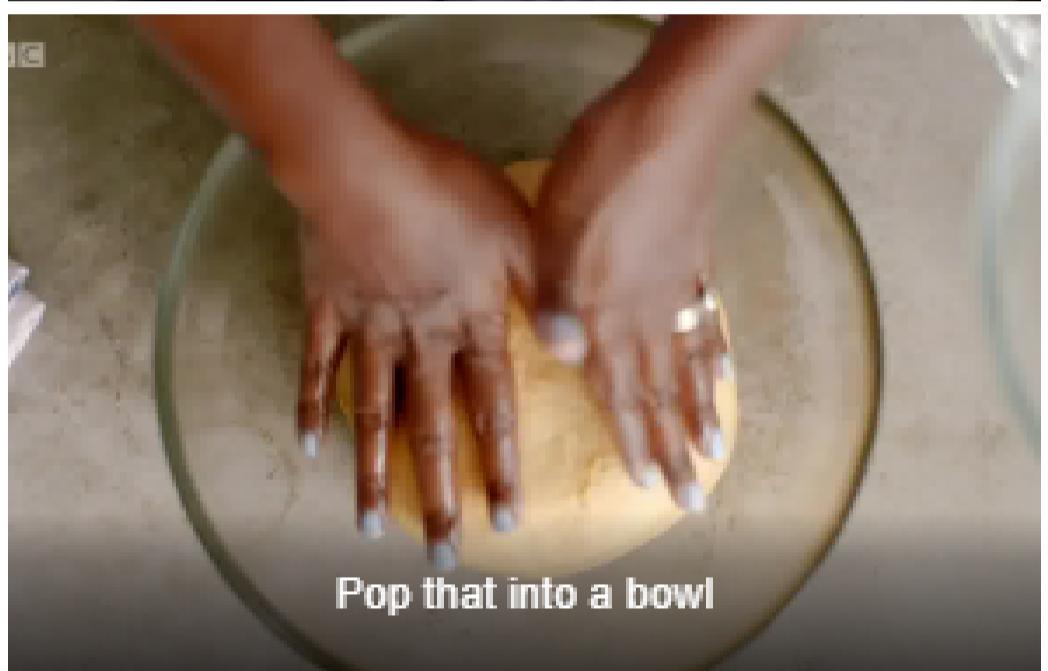
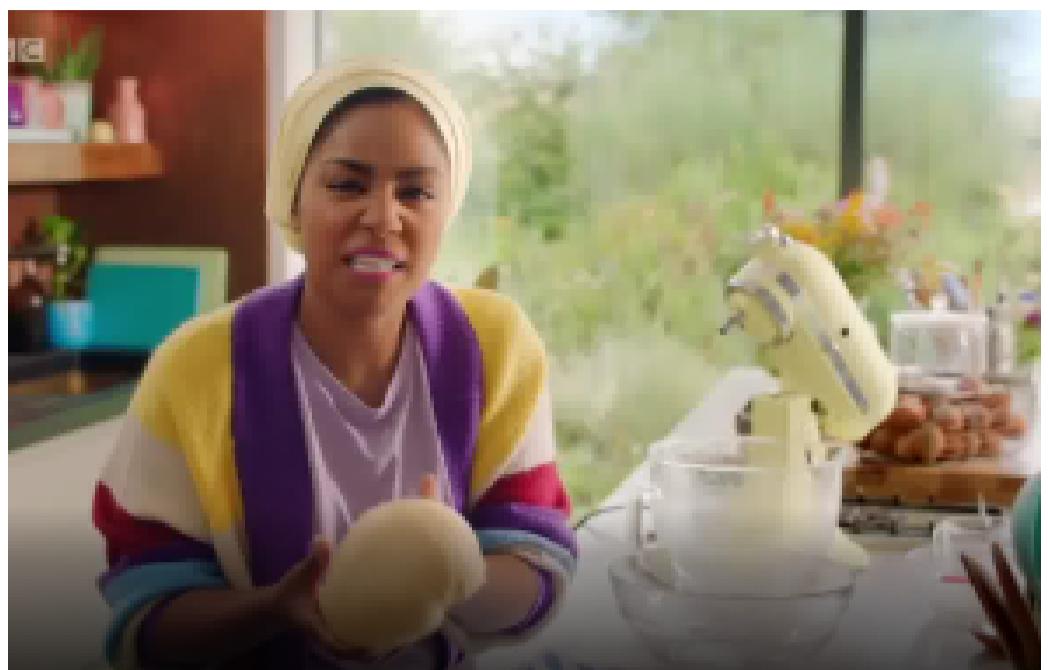
What I love about this dough is because it's got



loads of butter in it, can you see, it's lovely and shiny?



And this is the start of the best doughnut you're ever,





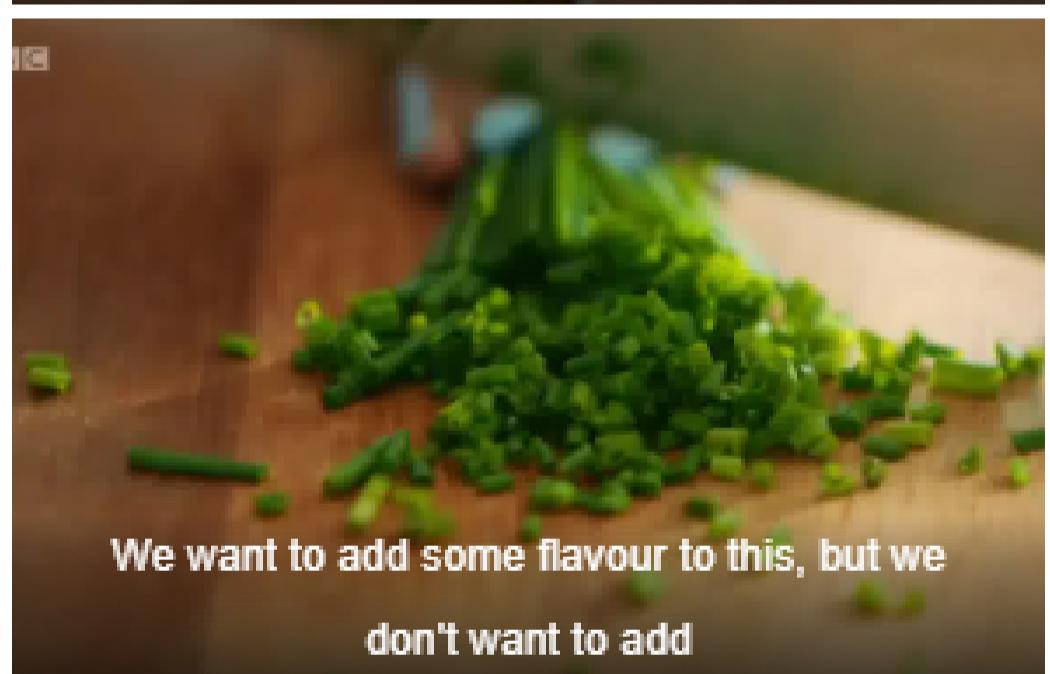
and for that, we need some delicious chicken.



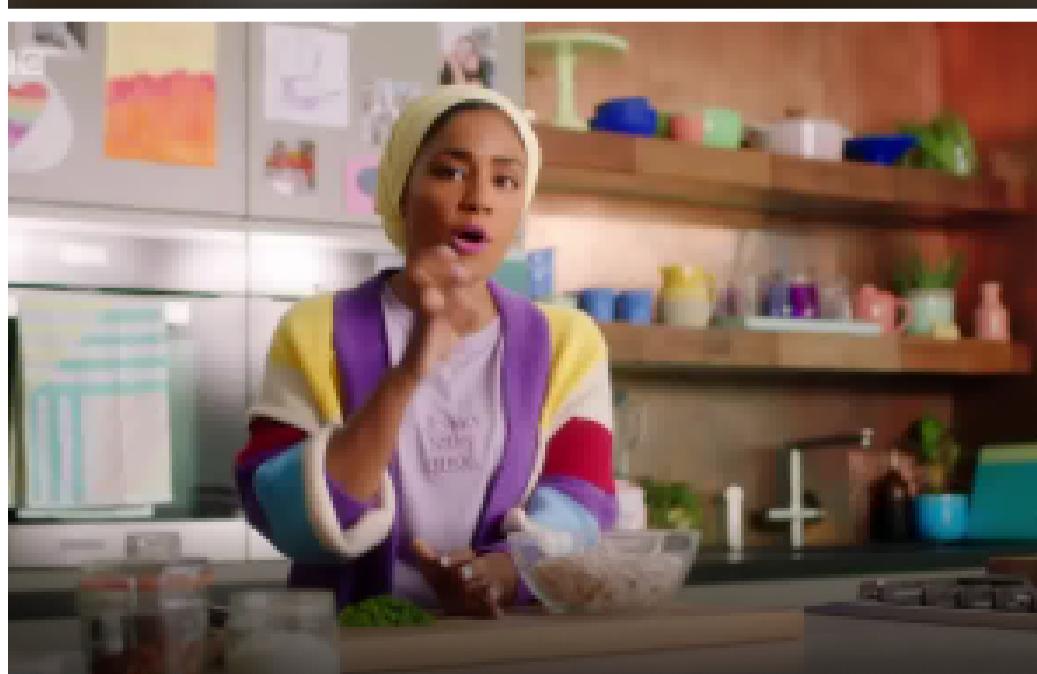
And I'm flavouring my 280 grams of cooked  
chicken with



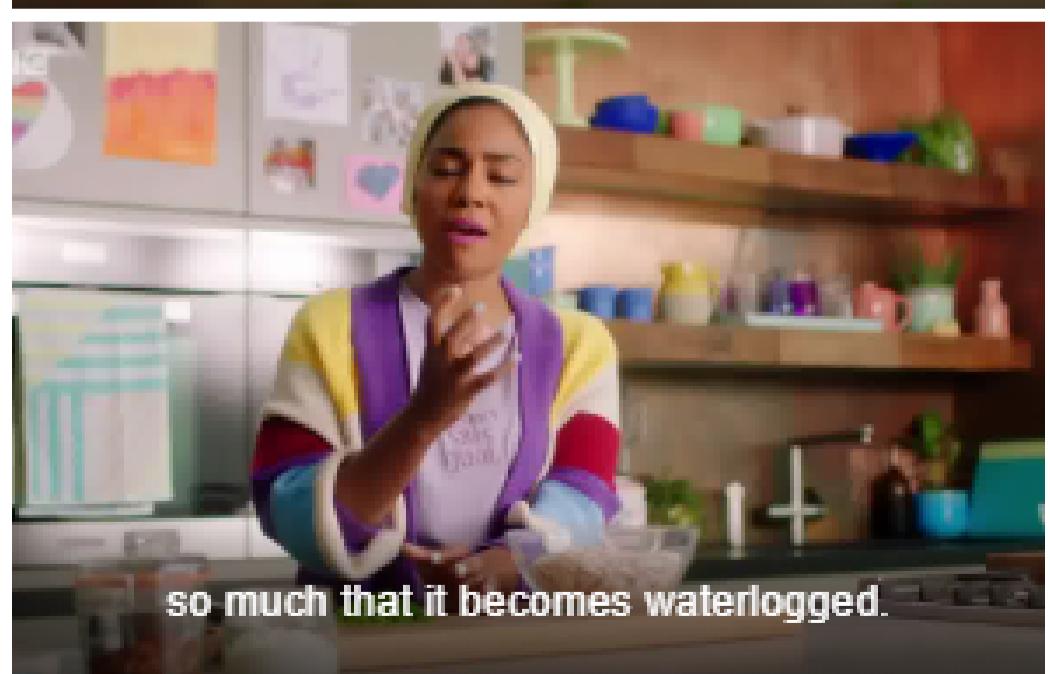
a handful of fresh chives.

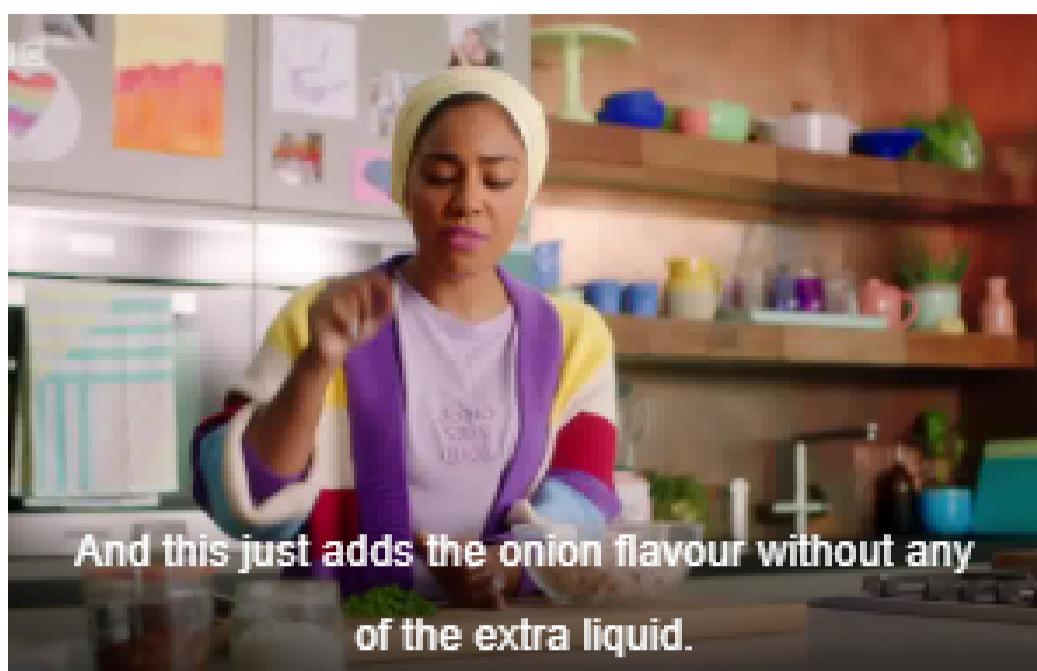


We want to add some flavour to this, but we  
don't want to add



so much that it becomes waterlogged.





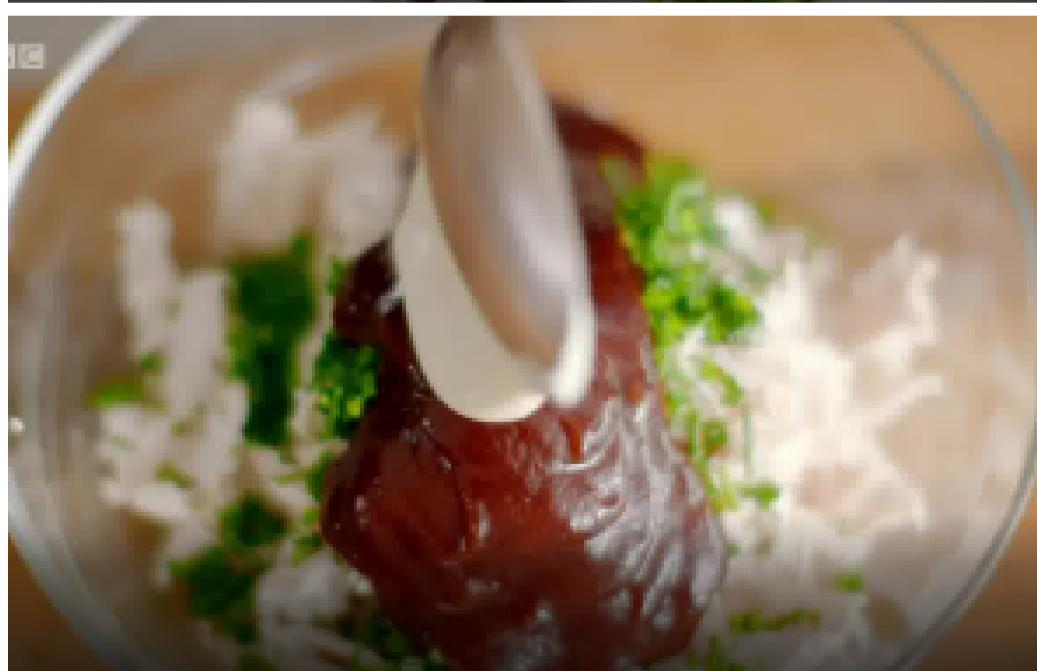
And this just adds the onion flavour without any  
of the extra liquid.



Add seven tablespoons of barbecue sauce,



three tablespoons of mayonnaise



and to spice it up, a teaspoon of chilli flakes.

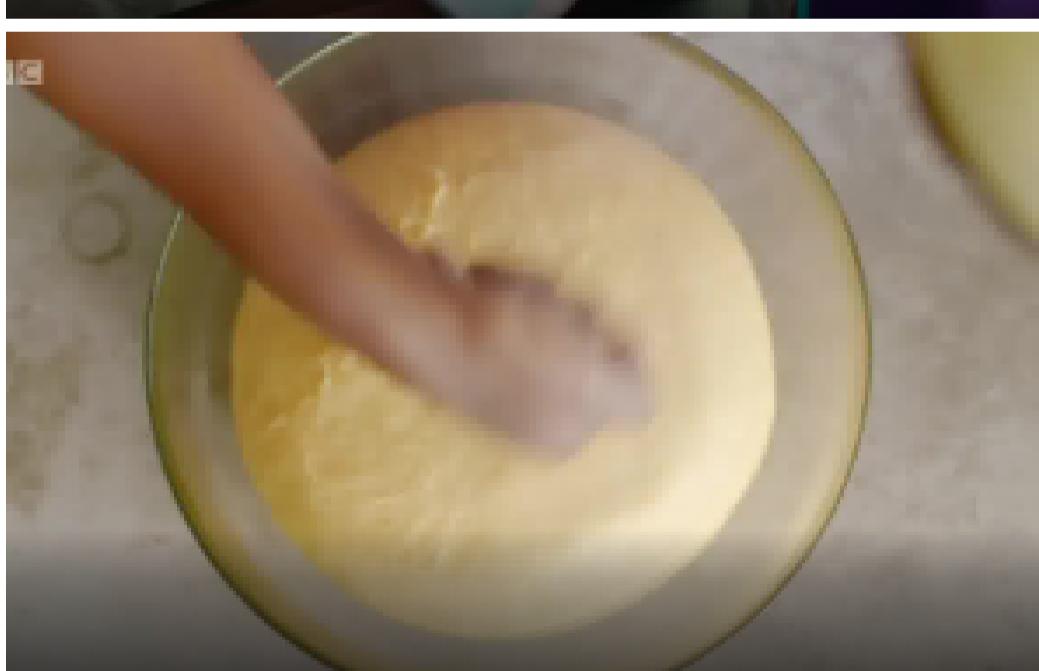




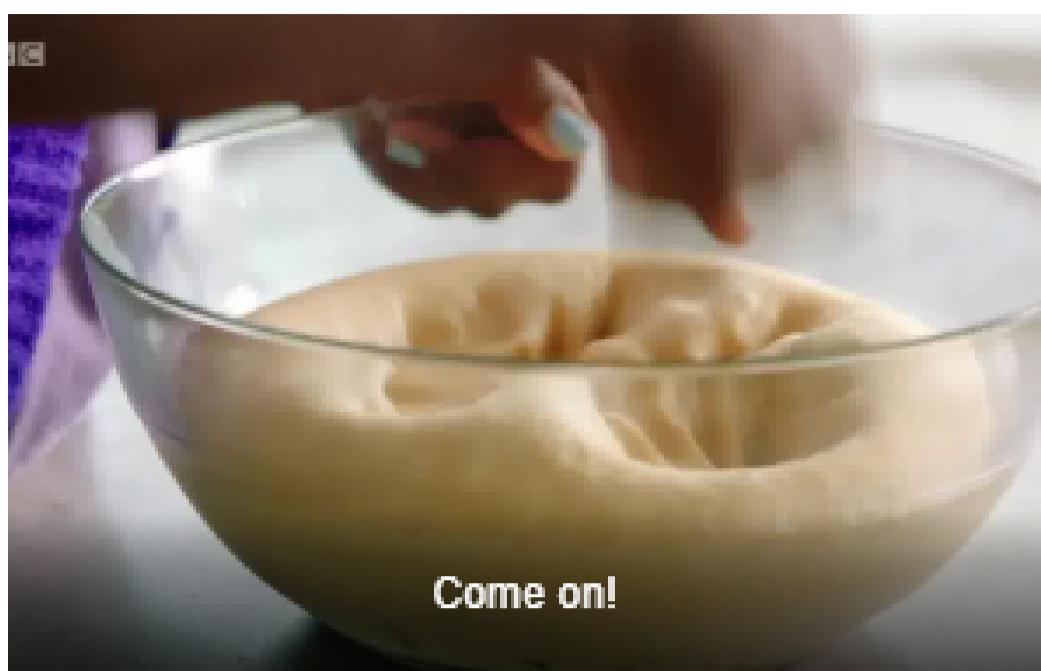
And then I'm going to give that a really good mix.

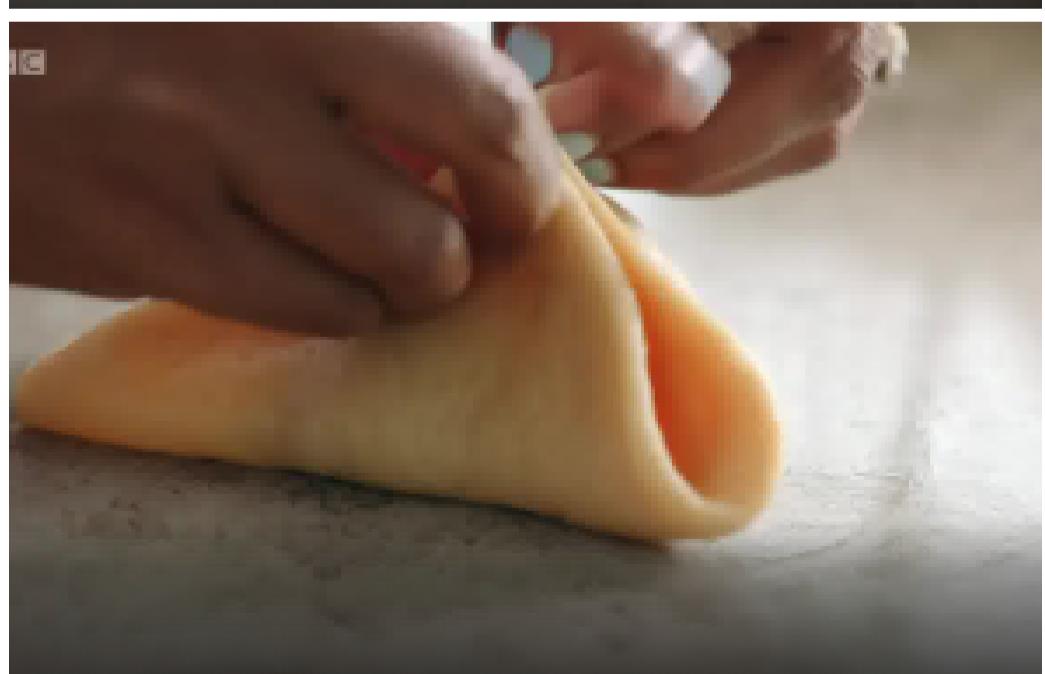
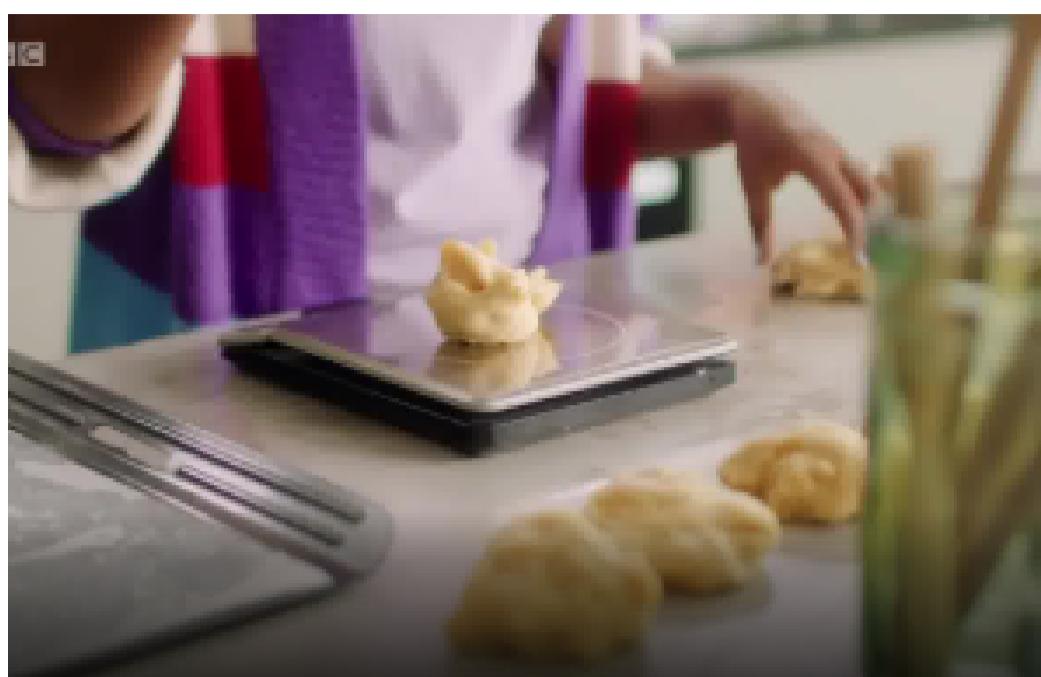


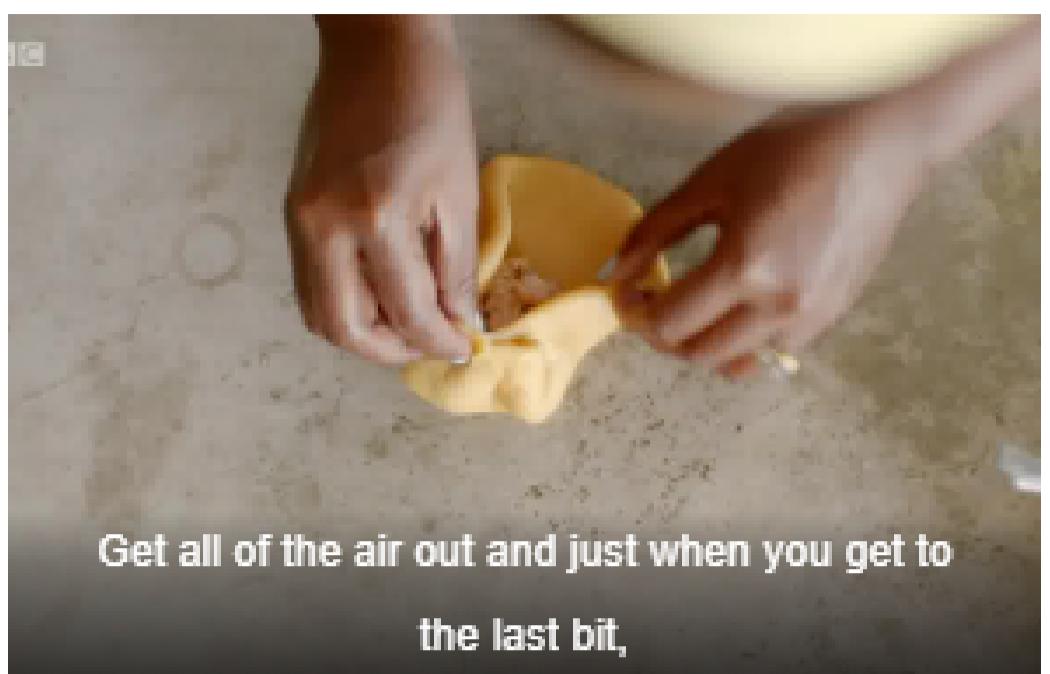
Back to my dough, which has had its first prove.



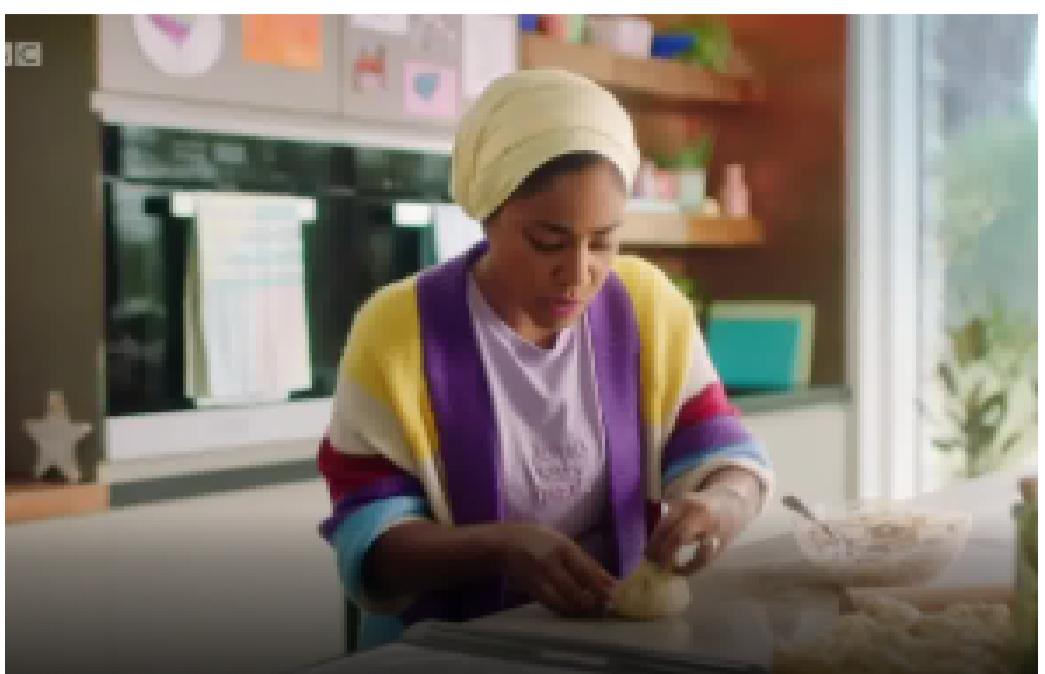
Knock out that air.



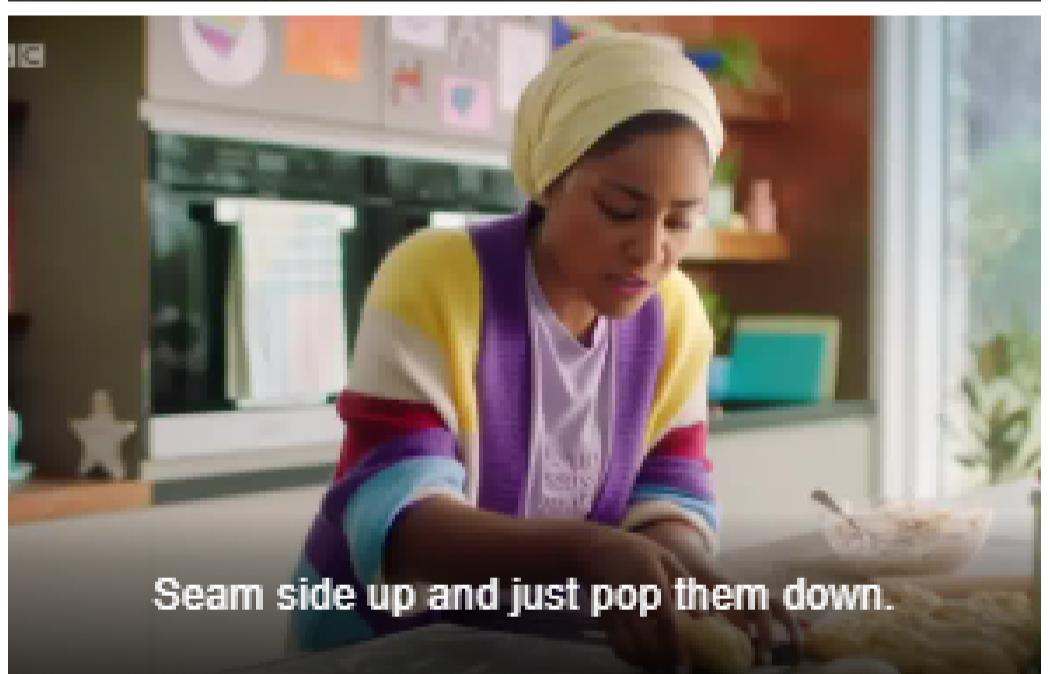




Get all of the air out and just when you get to  
the last bit,



a really good pinch in the middle.

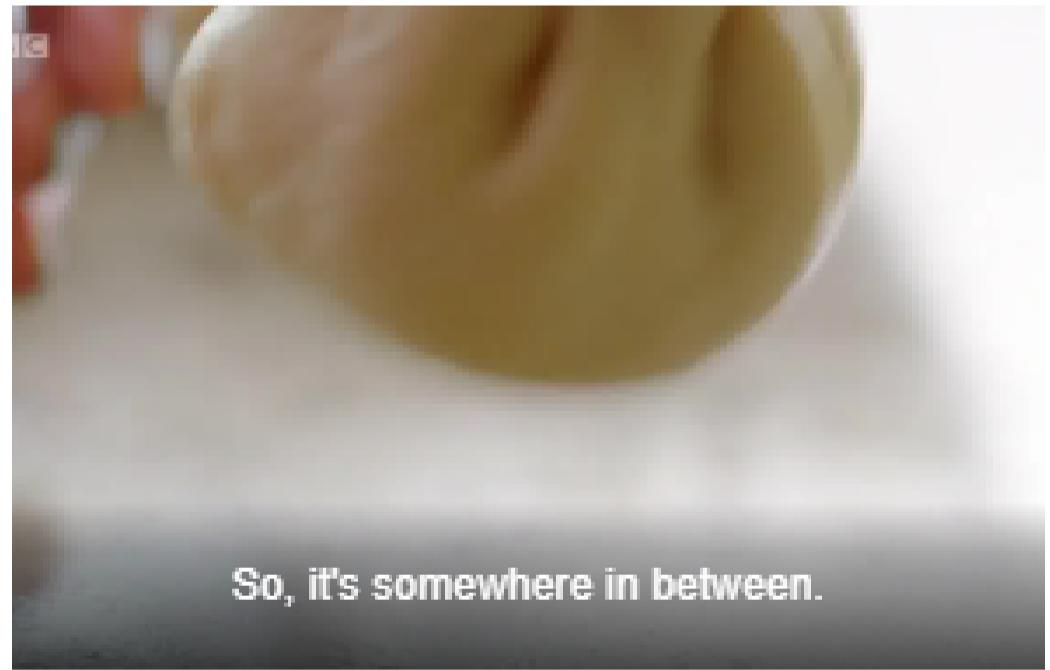
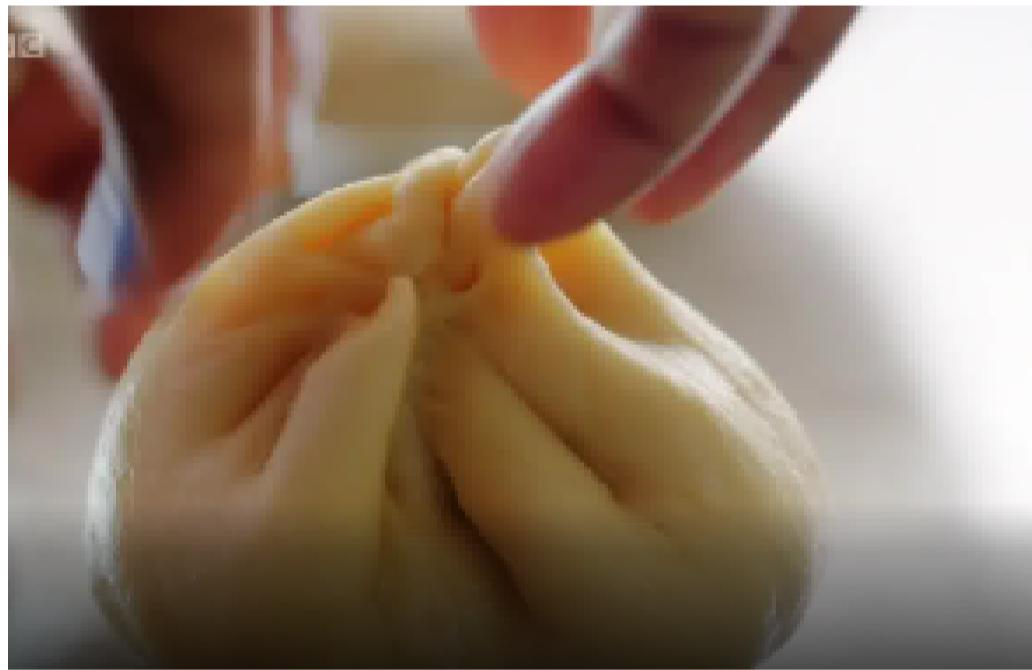
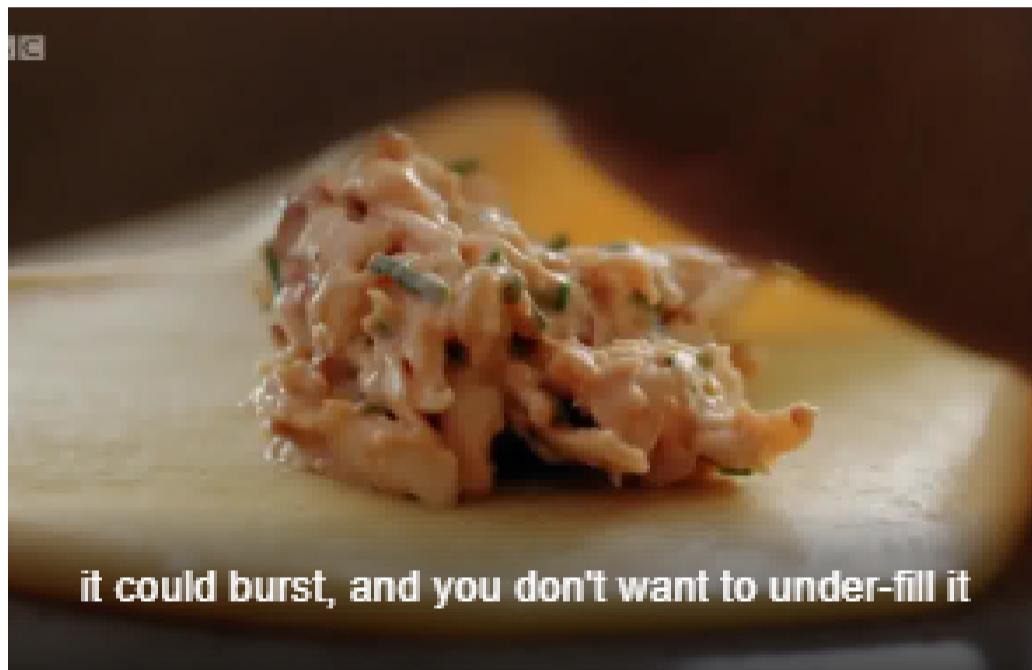
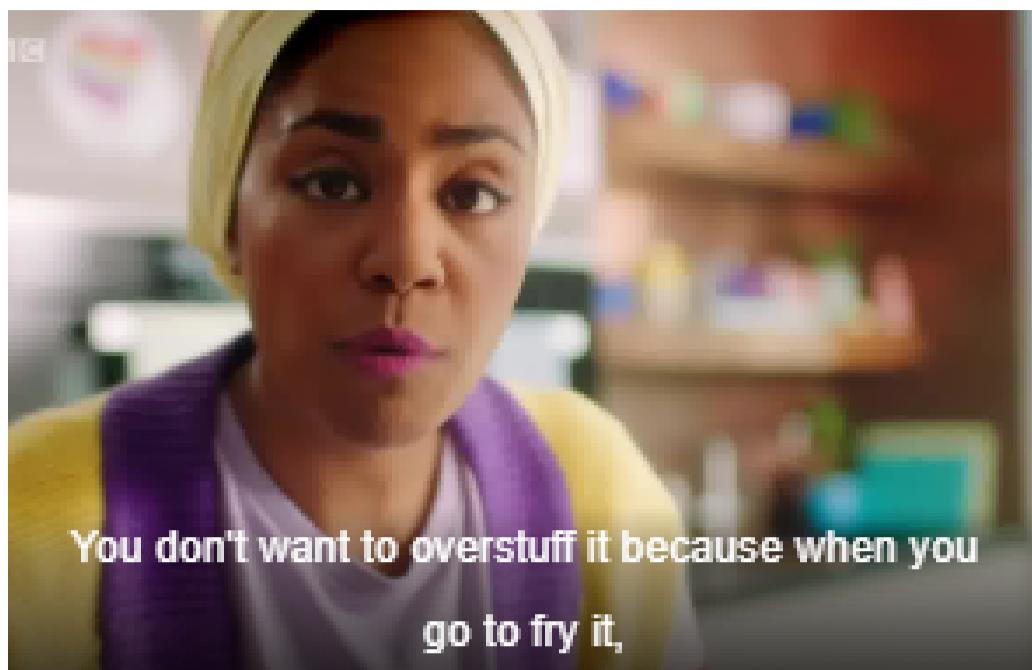


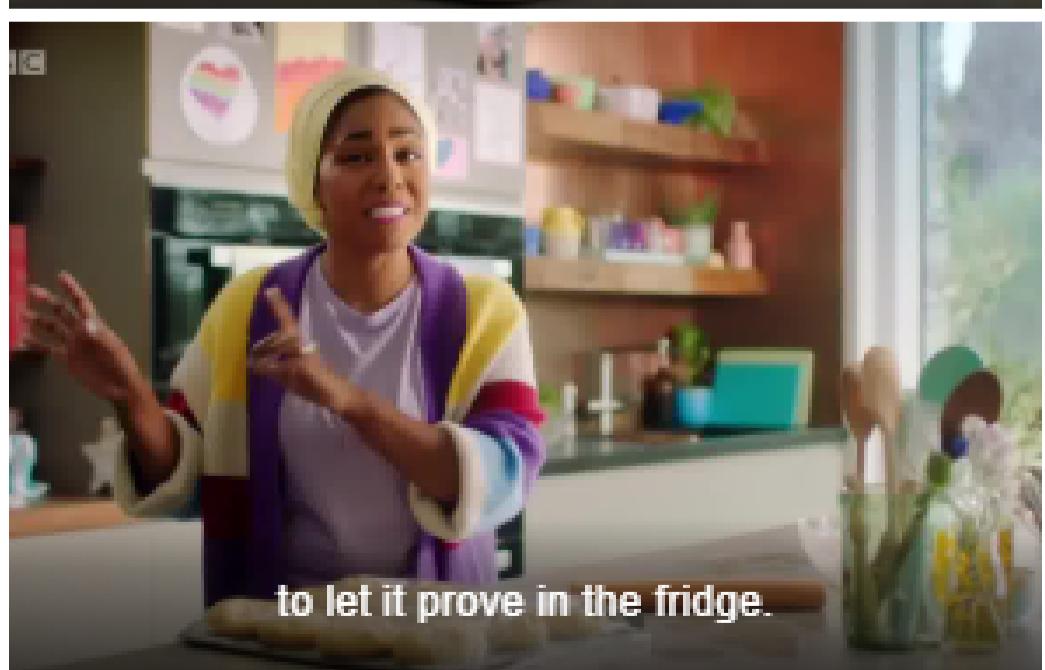
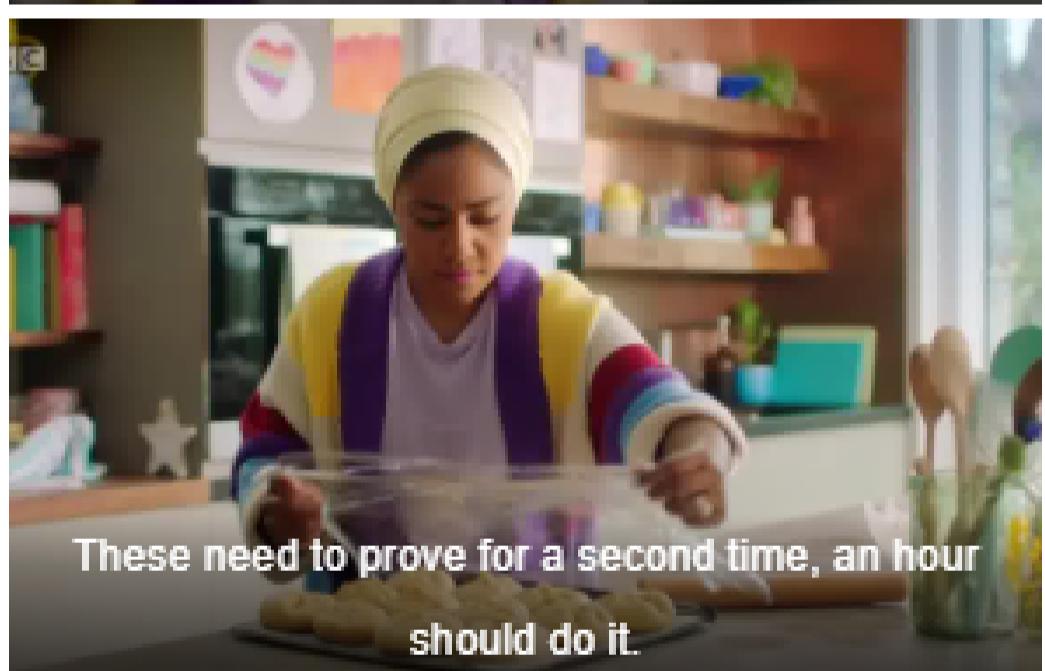
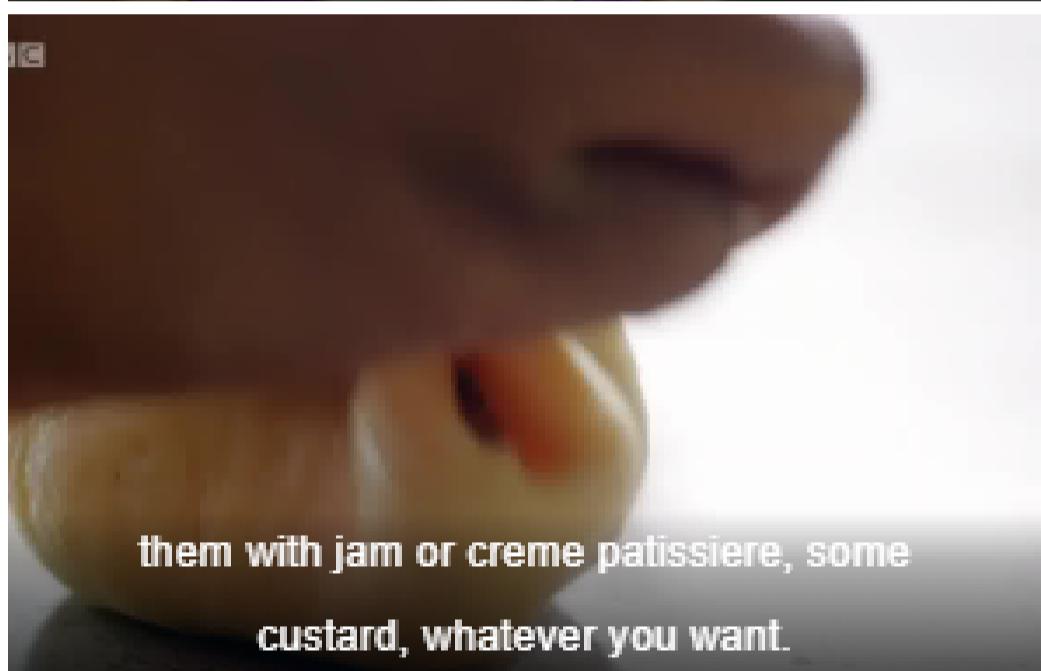
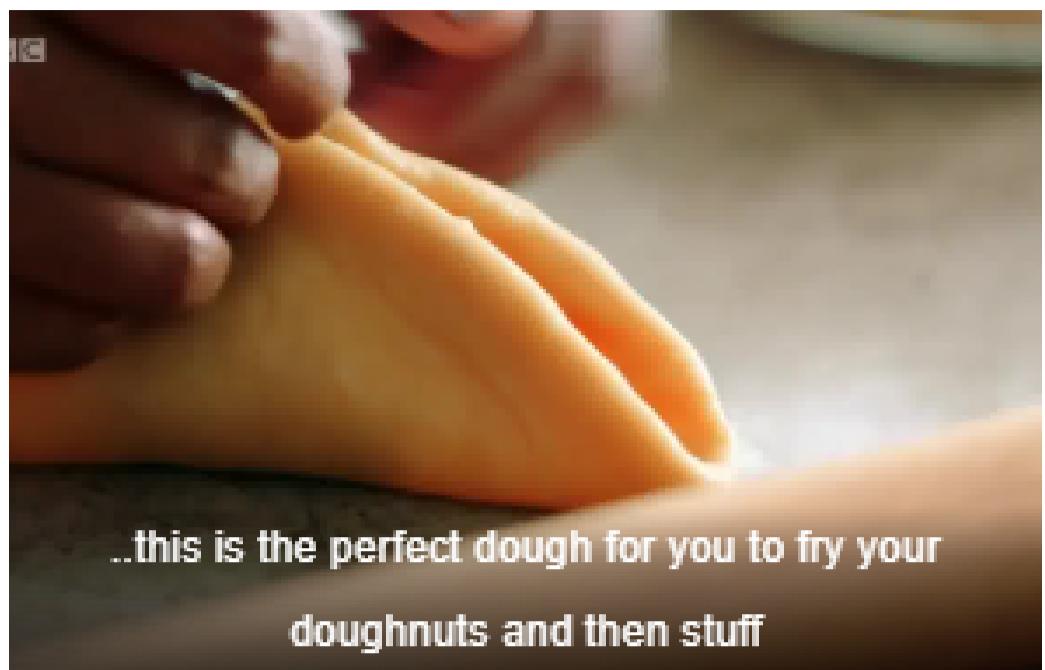
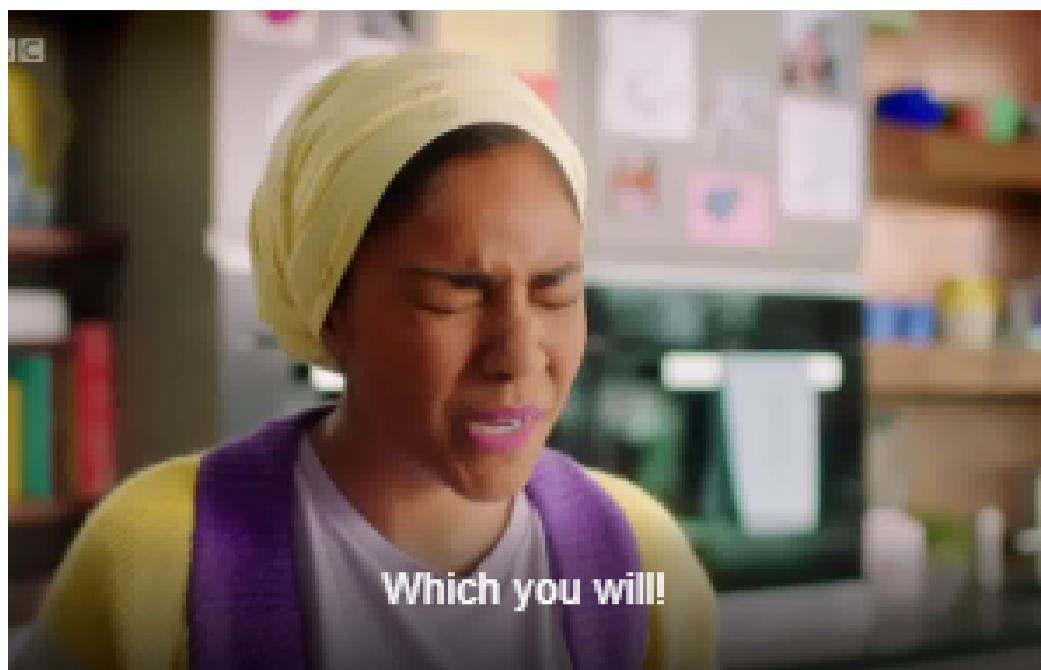
Seam side up and just pop them down.



And then do the same to the others.









To take the flavour up a notch,



I'm making a cheeky little savoury dust to go on top.



Mix one teaspoon each of caster sugar,



dried coriander leaves,

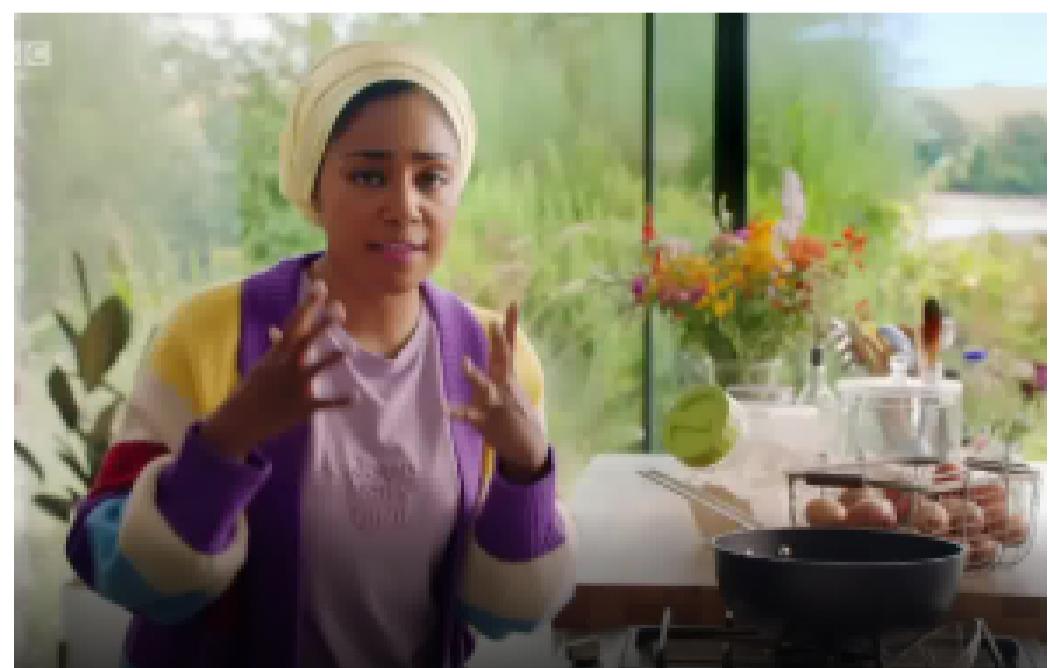
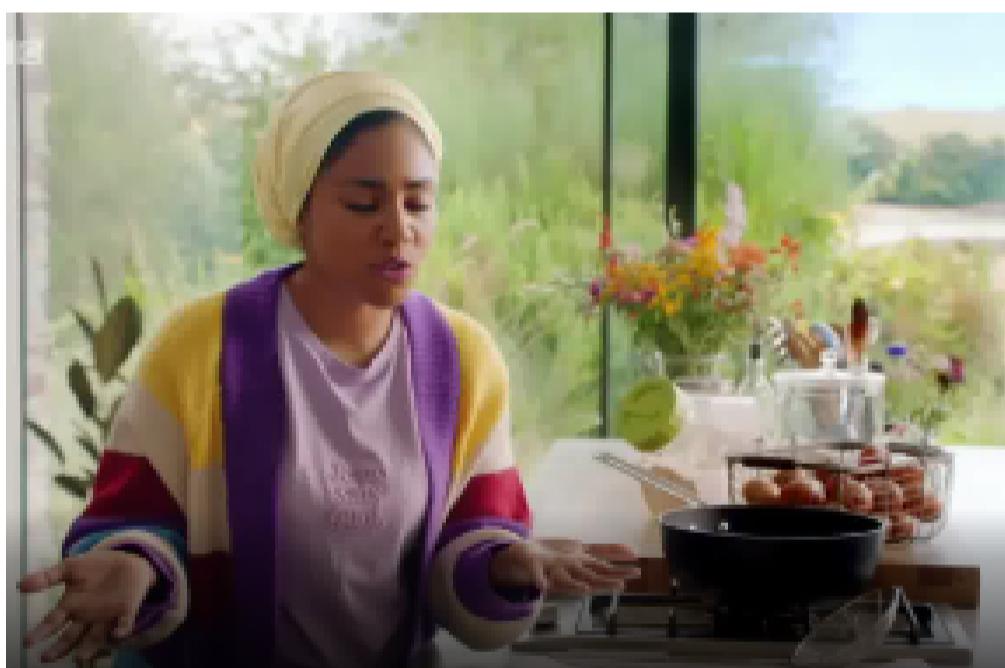


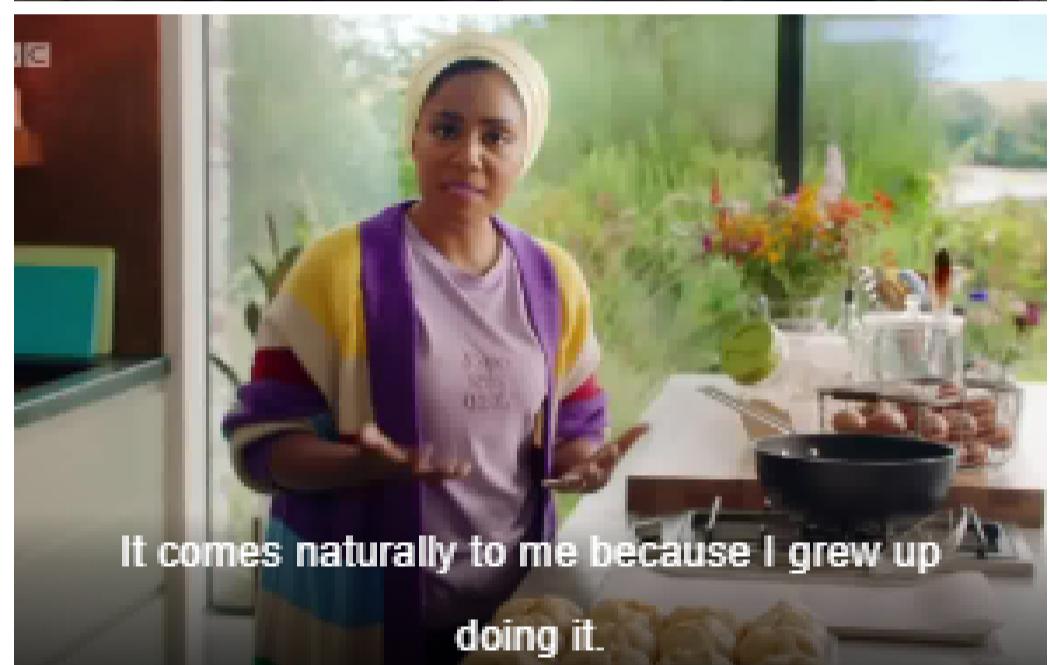
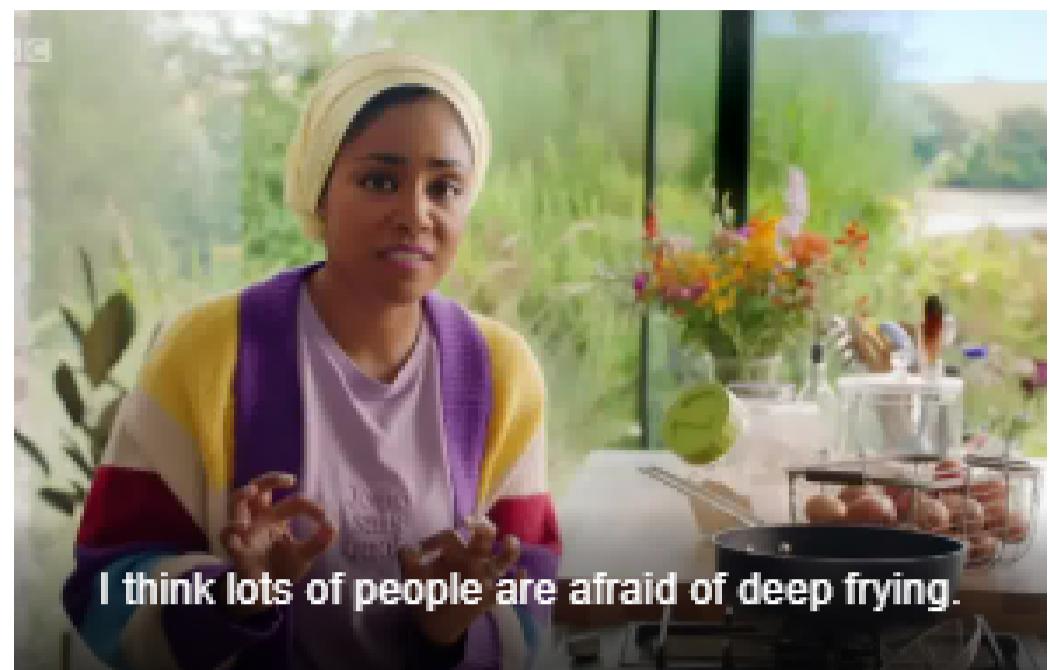
ground cumin

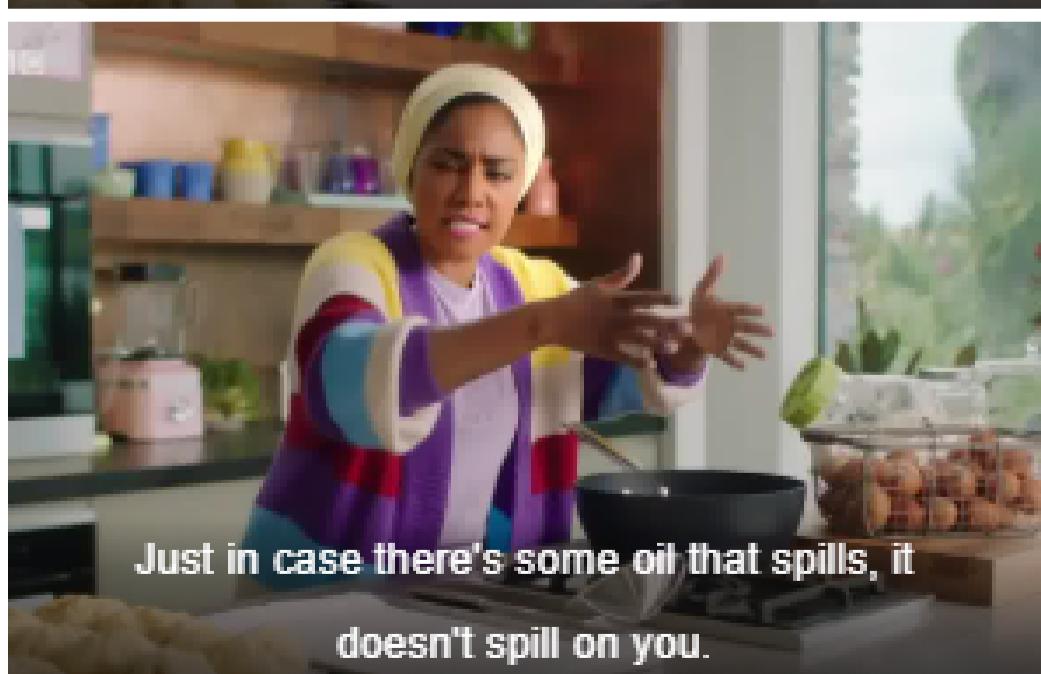
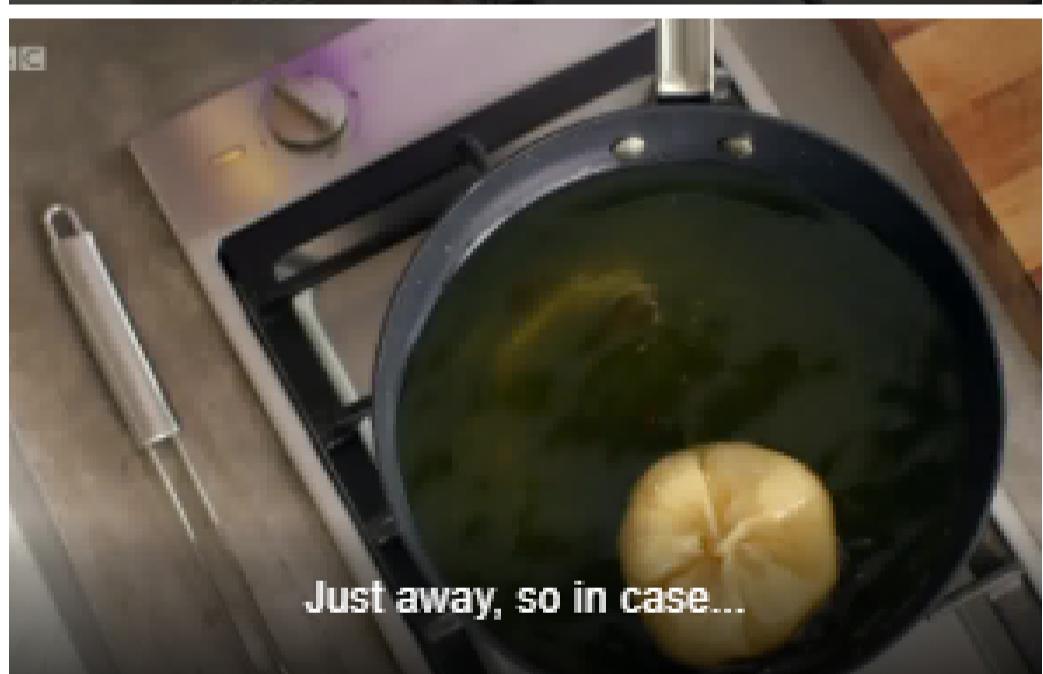


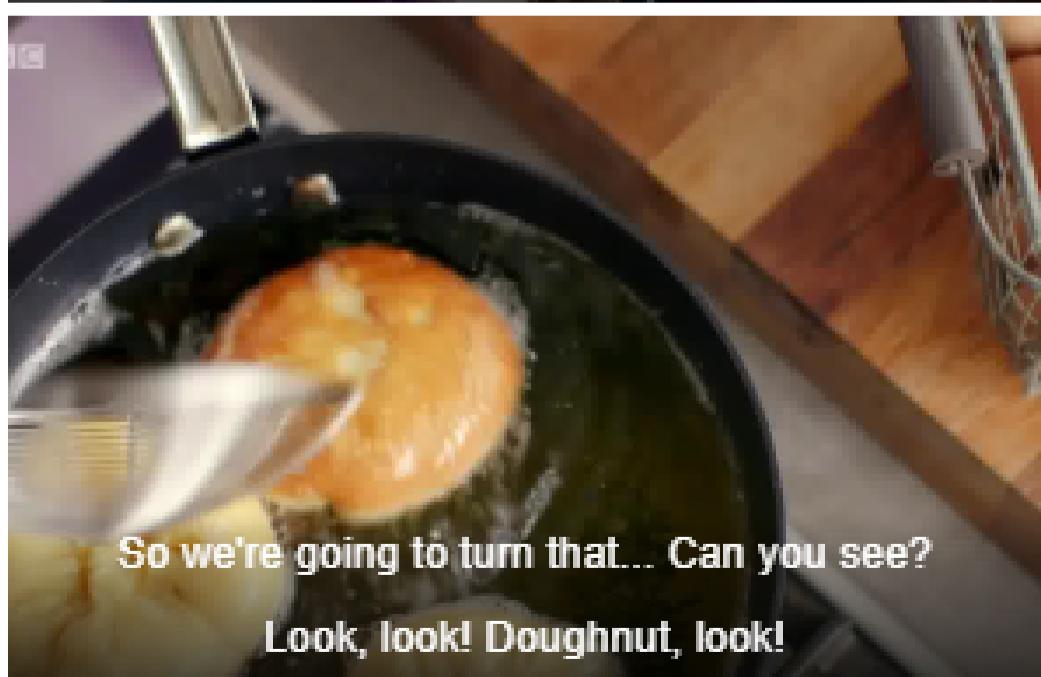
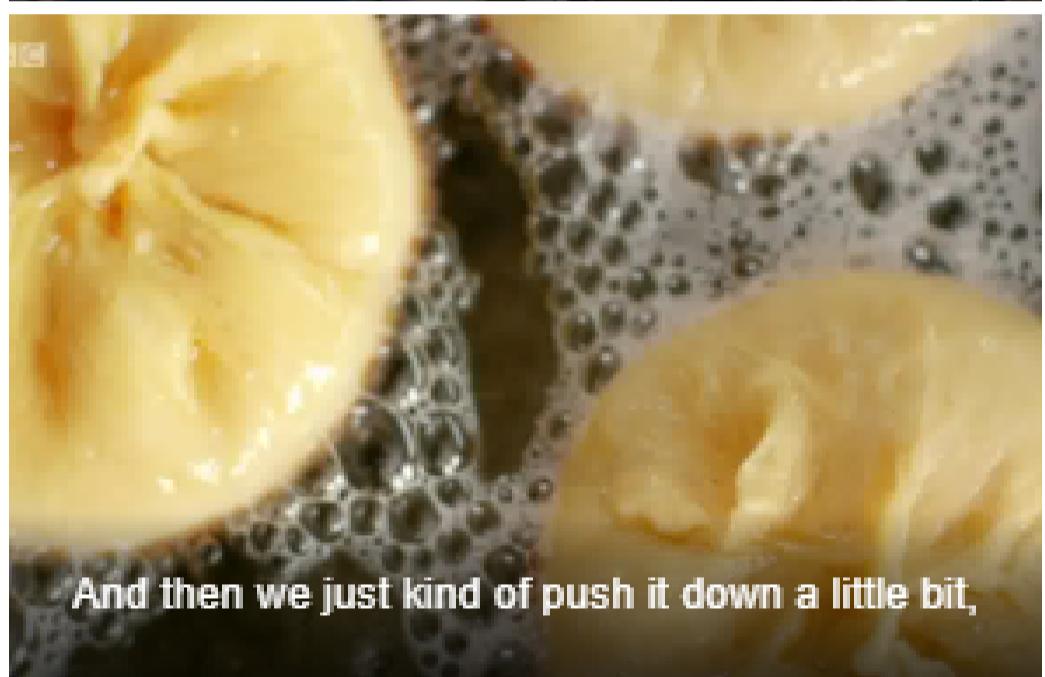
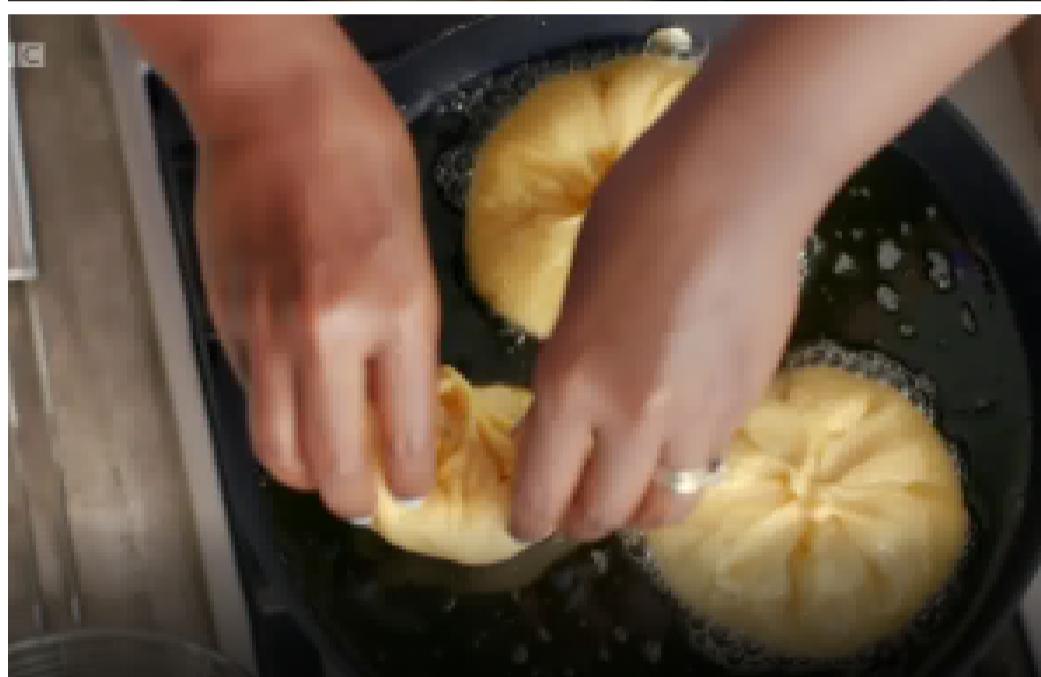
and garlic granules.

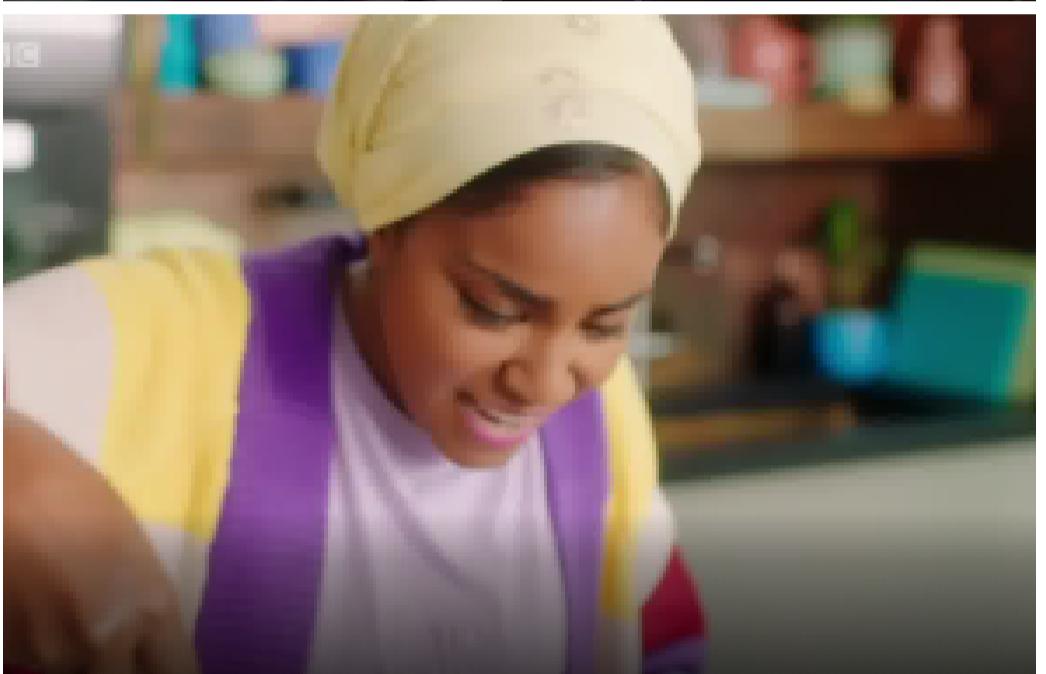


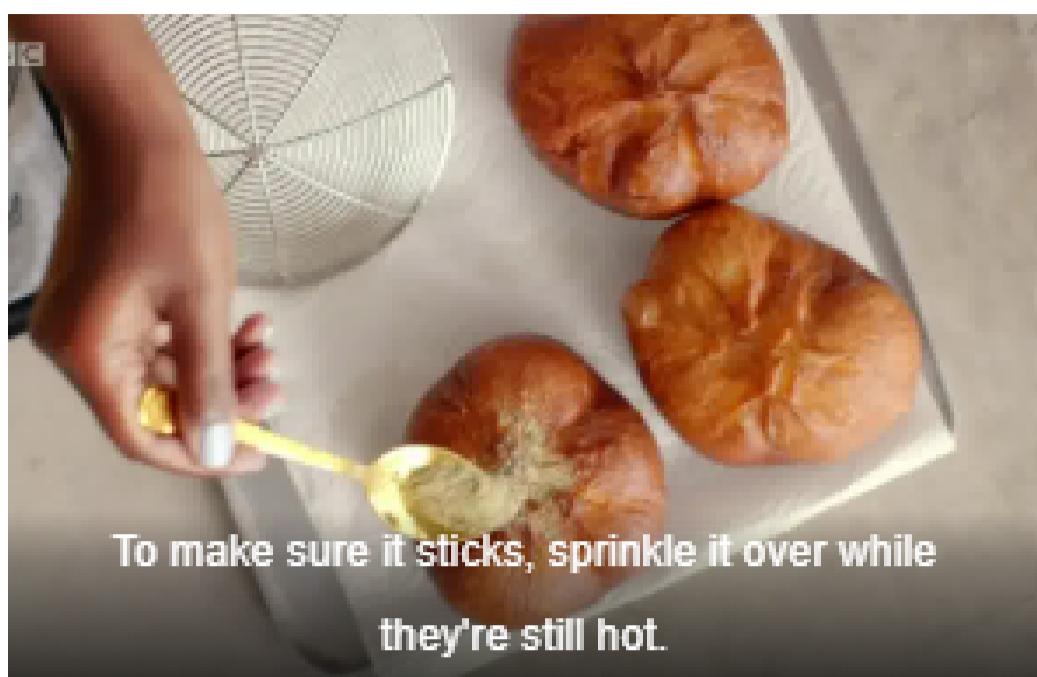


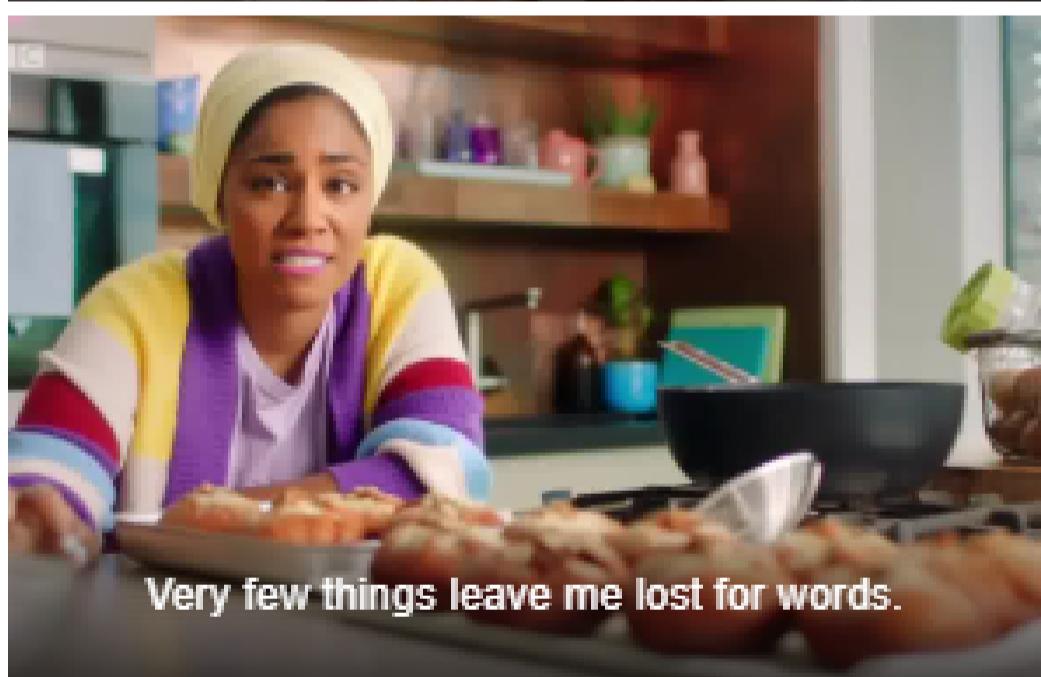
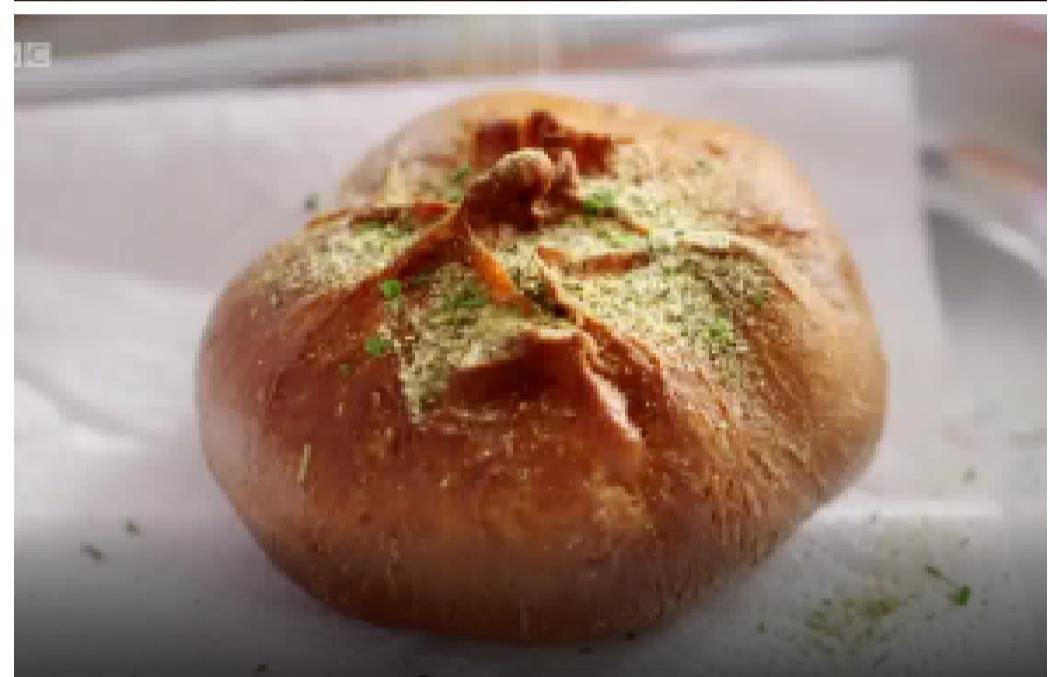
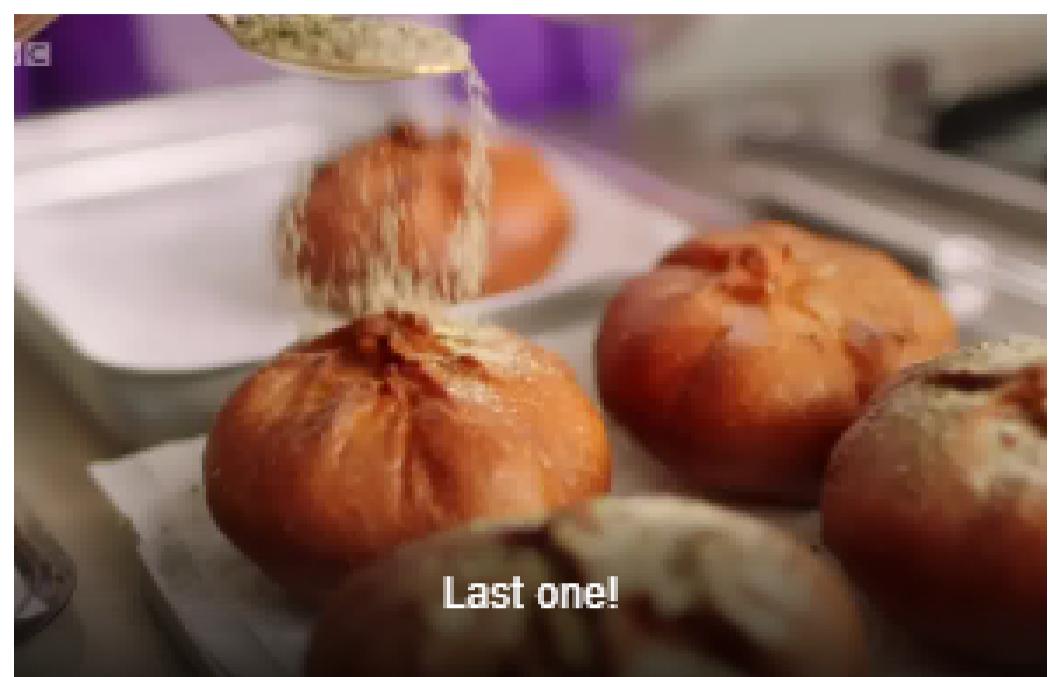
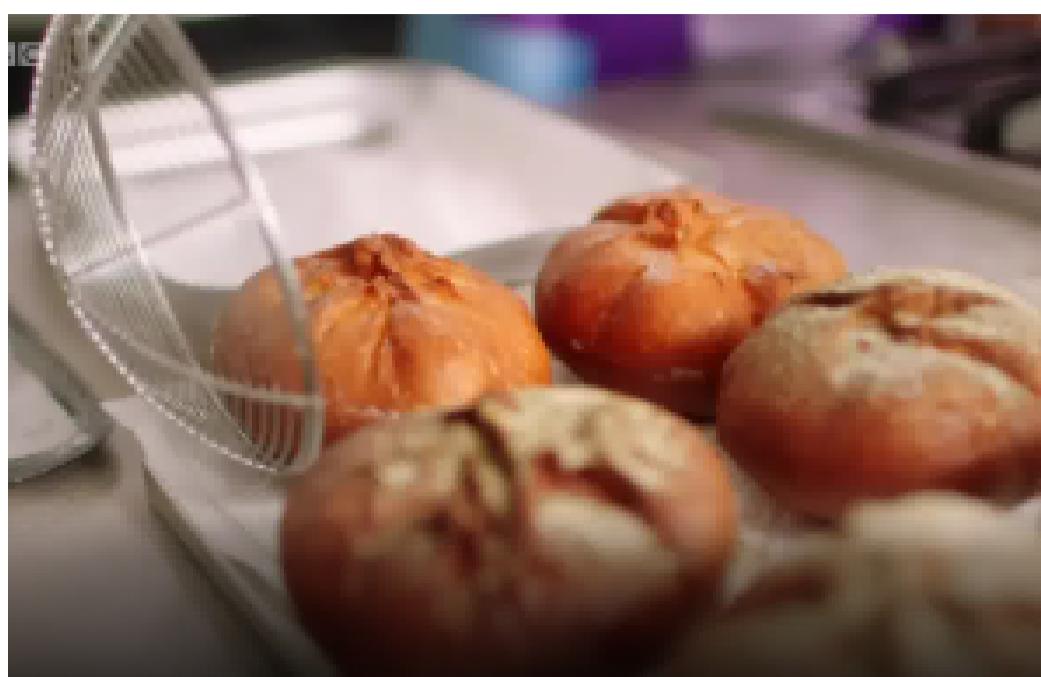


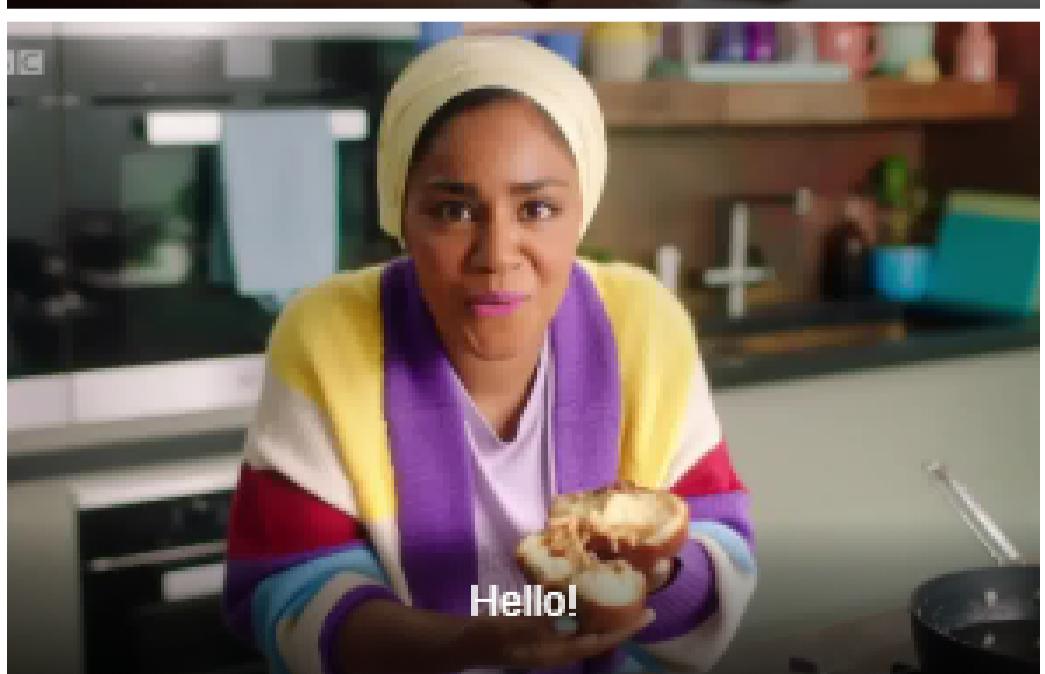
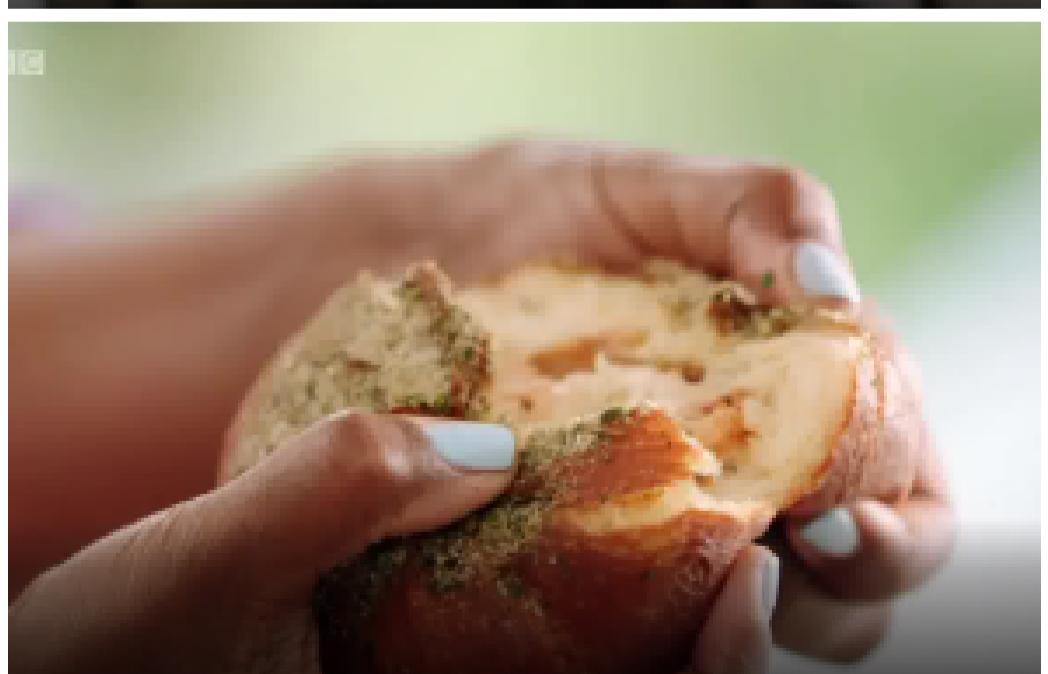
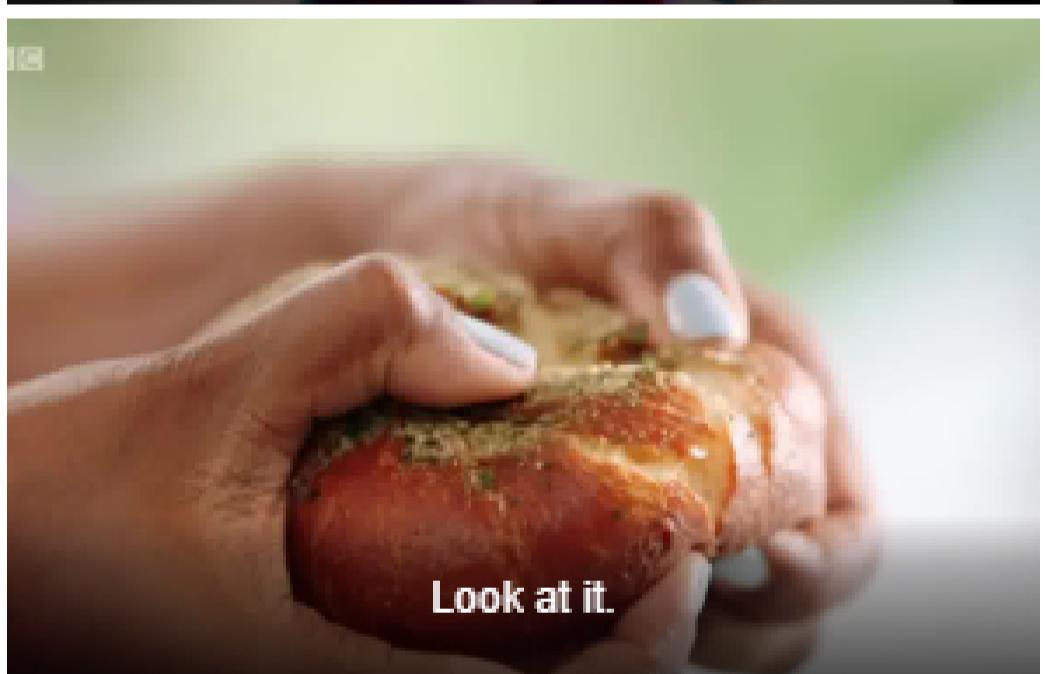
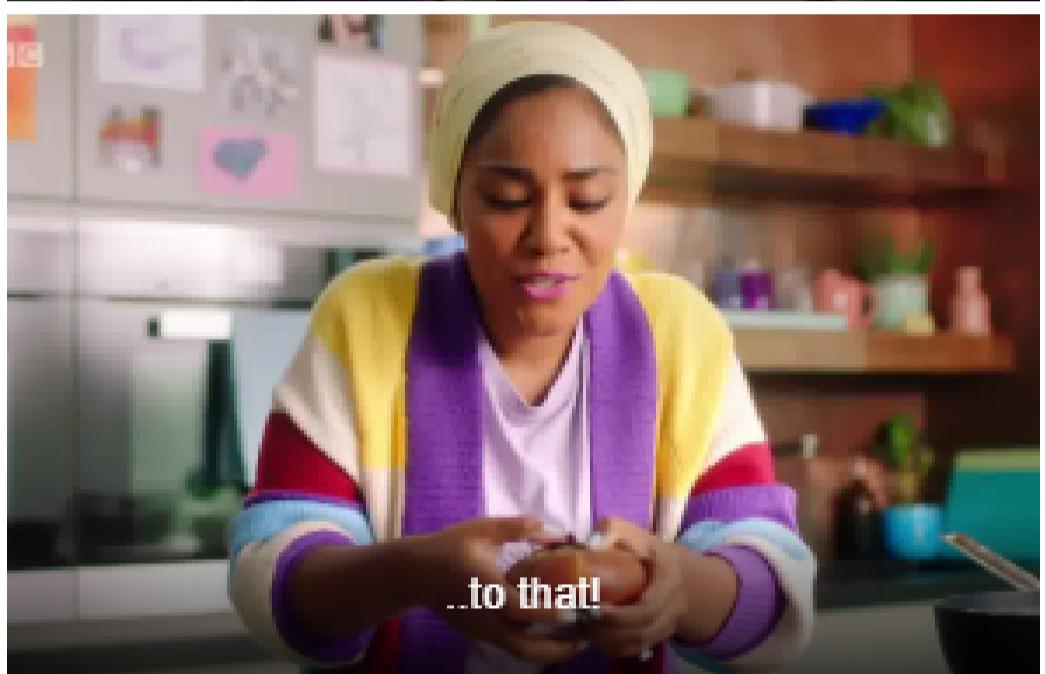
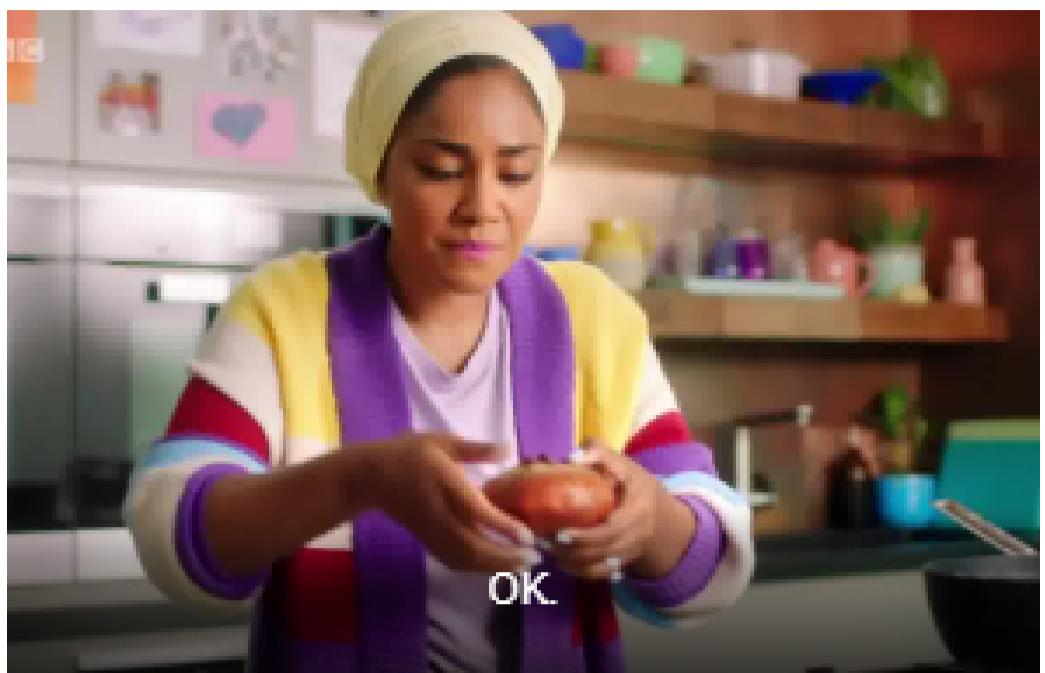
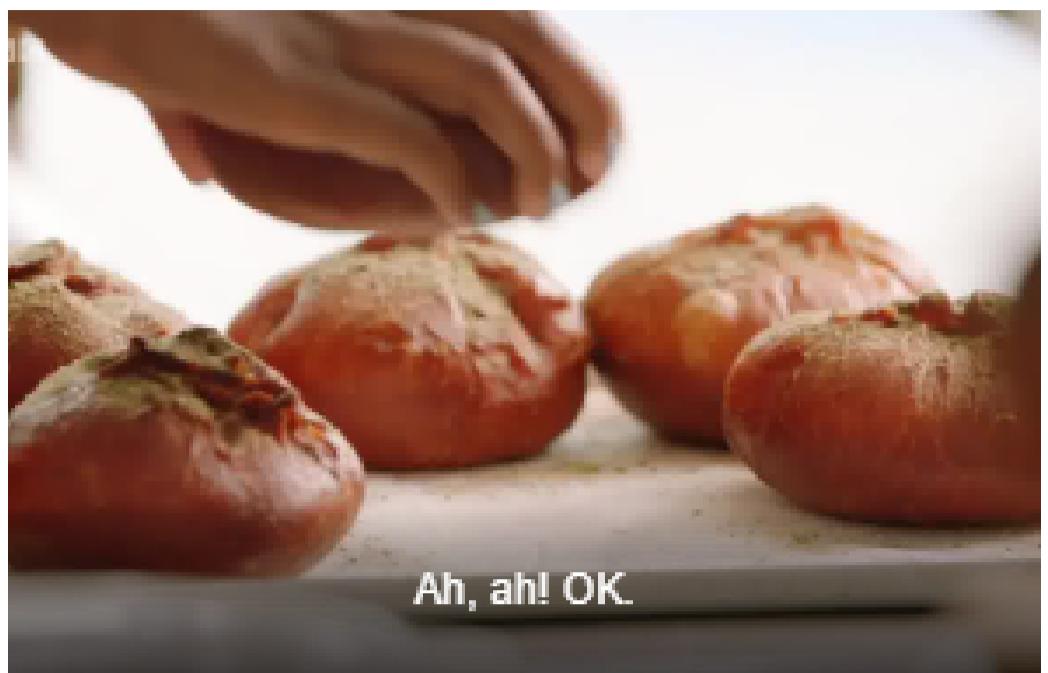


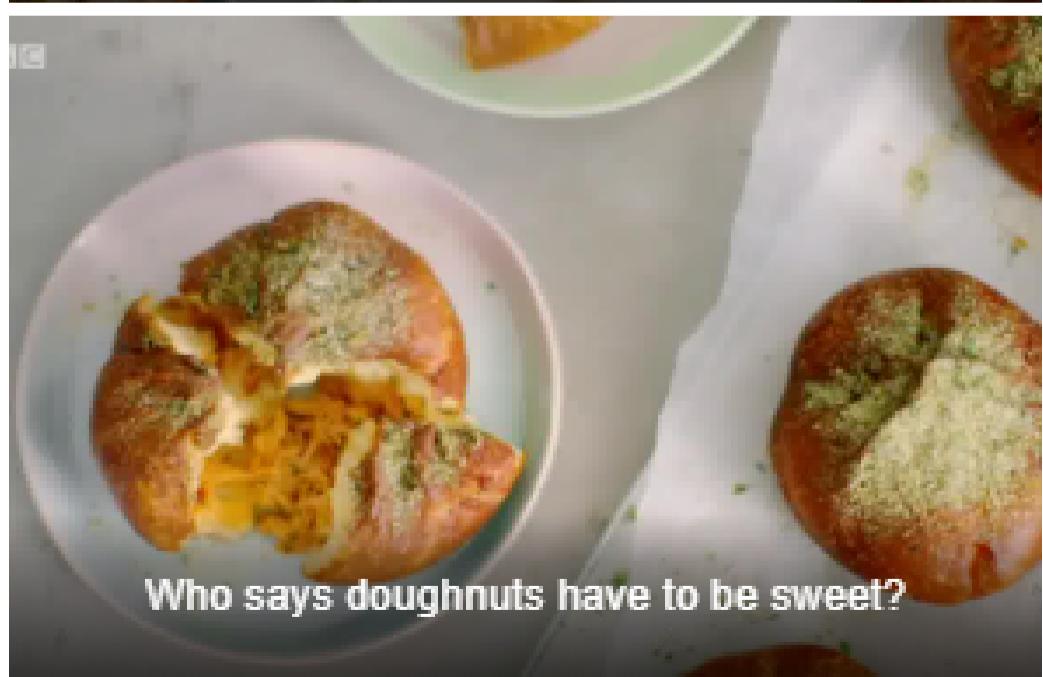
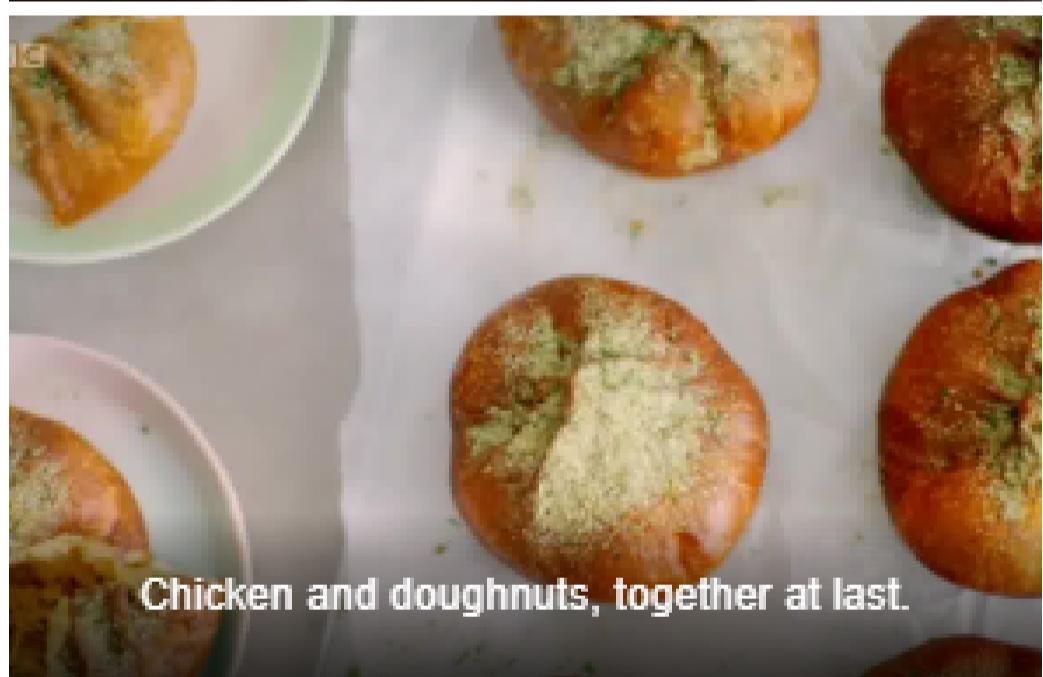
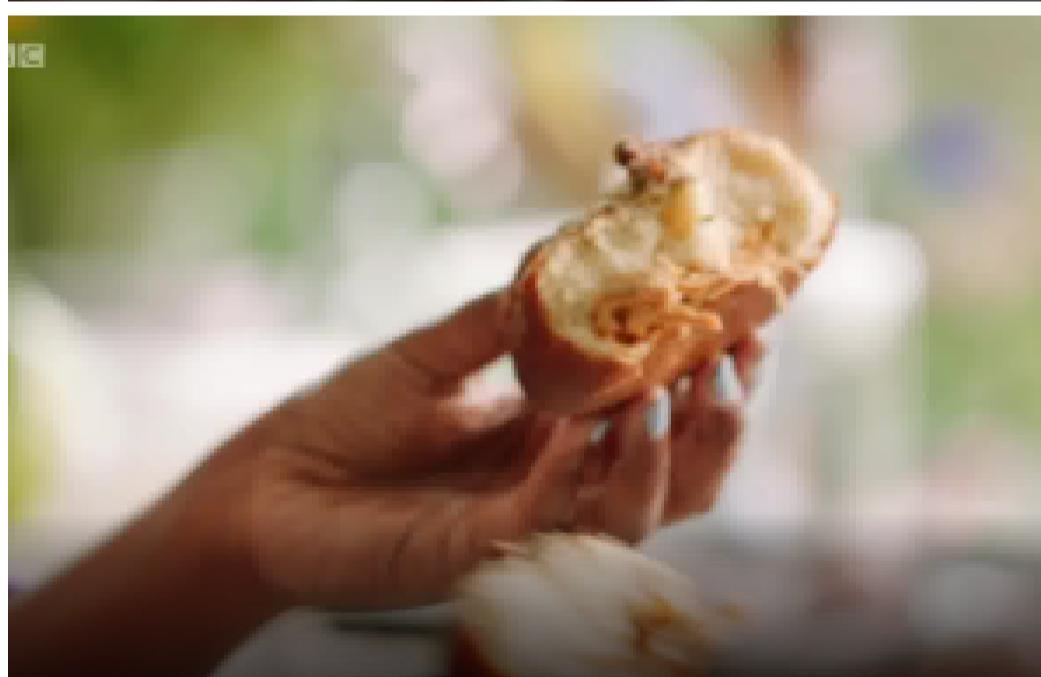
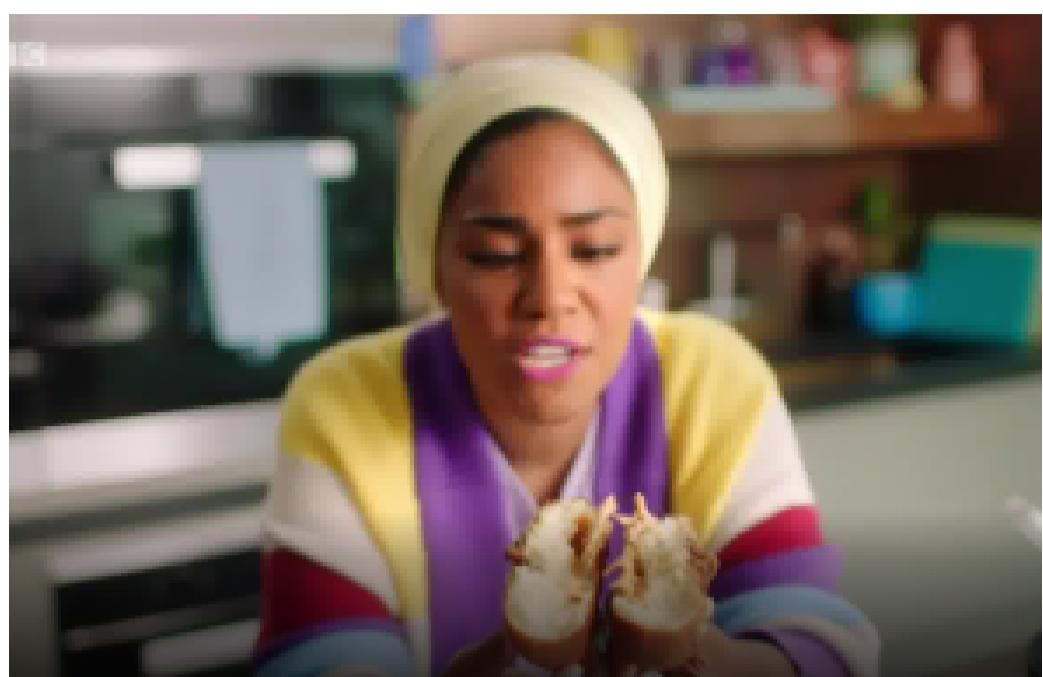
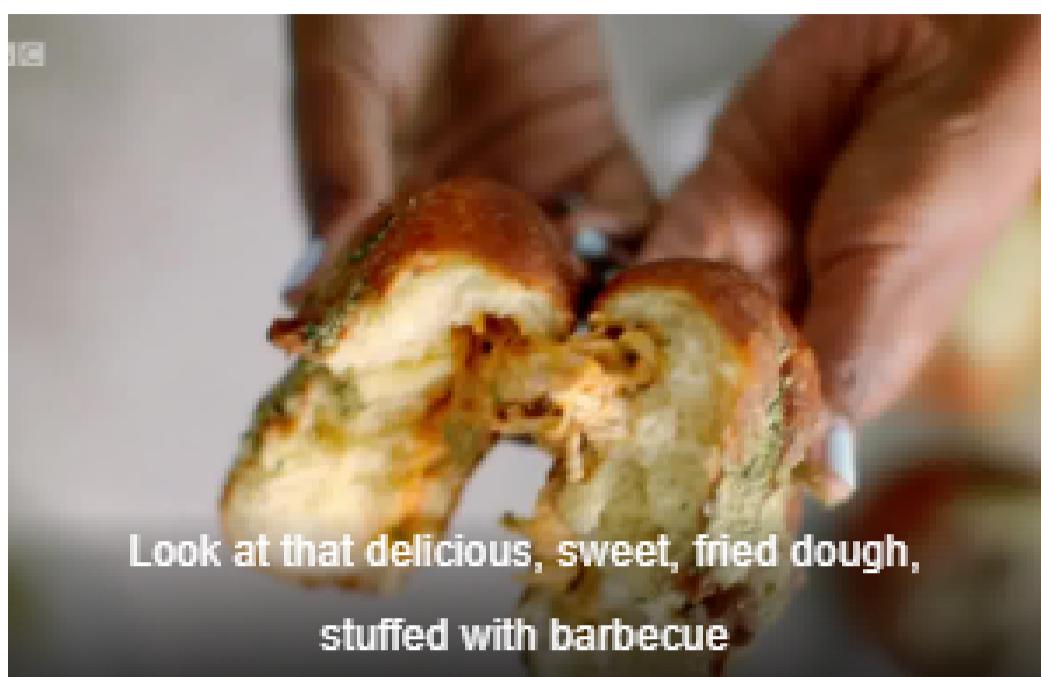


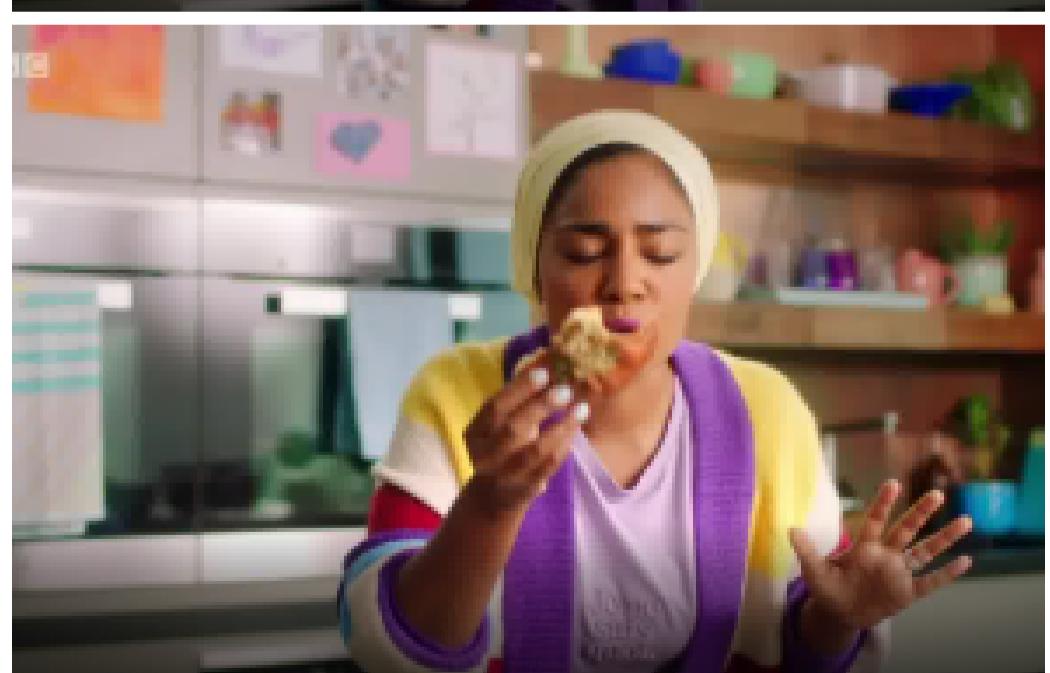
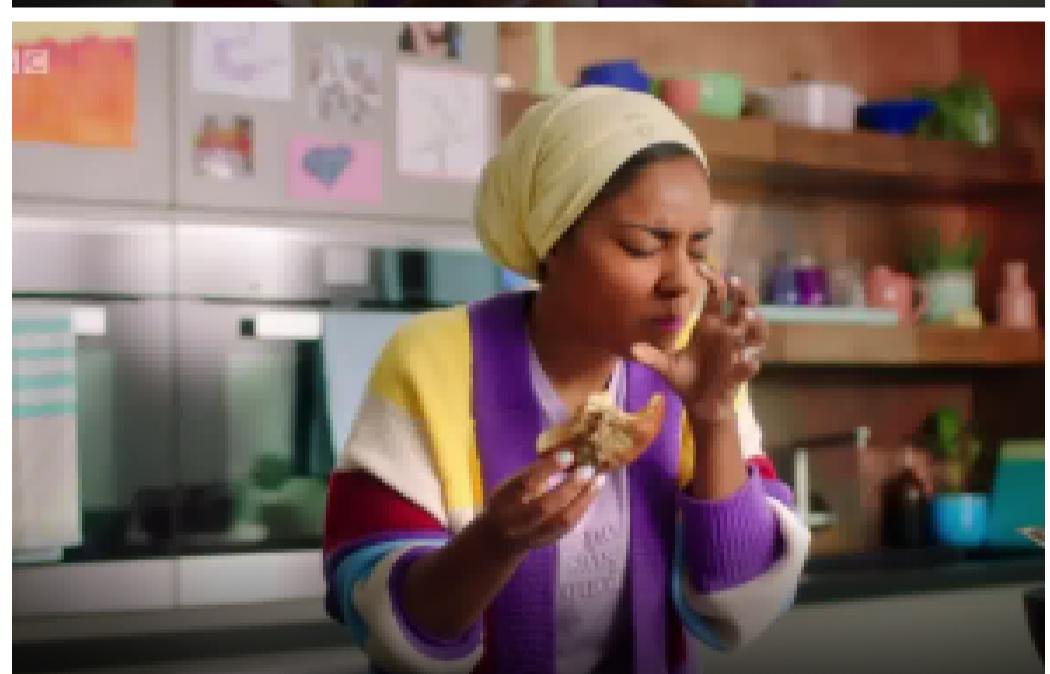
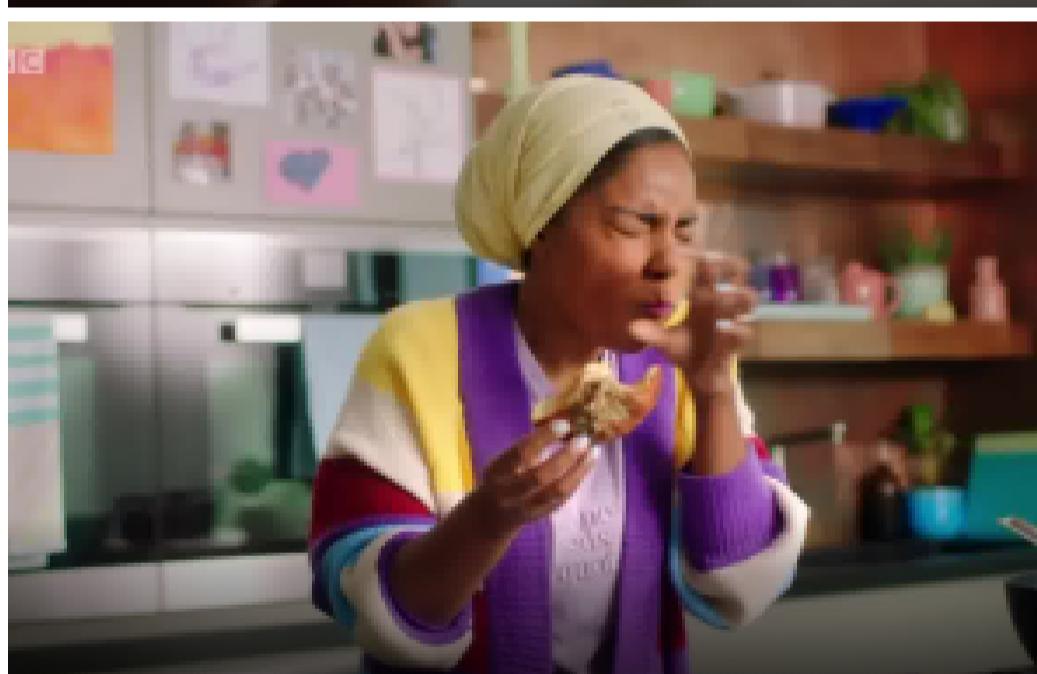
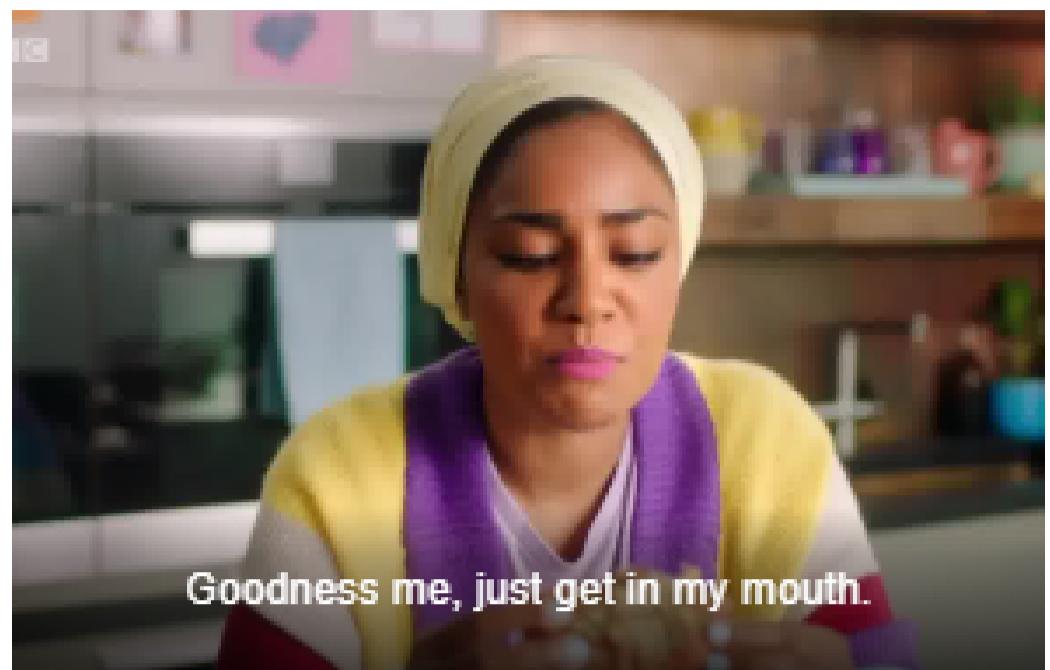














most delicious thing you will ever eat.



And my goodness, it is good!

