



Doughnut

Ingredients for approx. 14 pieces:

Pre-dough (Dampfl)

- 110 g flour Ö type 480 / % PROTEIN 8-9
- 110 g milk
- 30 g yeast / yeast

Main dough:

- 260 g flour Ö type 480 / % PROTEIN 8-9
- 50 g sugar
- 50 g butter
- 1 egg
- 3 yolks
- 4 g salt
- 12 g rum
- zest of one grated lemon
- a little vanilla extract

also:

- apricot jam for filling
- icing sugar for sprinkling

Preparation:

Make a pre-dough (Dampfl) from the first 3 ingredients by mixing all the ingredients in a bowl

until smooth, dusting with a little flour, covering and leaving to rest for approx. 60 minutes. You should get nice bubbles and the volume should have increased considerably.

Now add the other ingredients to the steam and knead the dough until it comes away from the sides of the bowl. Cover the dough with cling film and leave to rest for 30 minutes.

Weigh out 50 g pieces of dough and flatten them. Place on a floured baking tray, cover and leave to rise for another 30 minutes.

Now remove the plastic wrap and leave the doughnuts to rest for another 30 minutes.

Heat the oil to 160°C in a large saucepan or a very high pan (the doughnuts must be able to float in it). Place the doughnuts upside down, cover and bake for 3 minutes. Then turn and bake for another 2 minutes with the lid open, turn again and bake for a further minute.

Remove from the oil, fill with apricot jam while still hot and leave to cool.

Sprinkle with icing sugar and enjoy.

As always, Gudrun from Mödling wishes you every success.

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