



## **Doughnuts with vanilla filling**

Ingredients for approx. 9 pieces:

### **Ingredients:**

#### **Pre-dough (Dampfl)**

- 110 g All-Purpose Flour Prozent Protein 10-12
- 110 g milk
- 30 g yeast / yeast

#### **Main dough:**

- 260 g All-Purpose Flour Prozent Protein 10-12
- 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

#### **Vanilla filling:**

- 500 ml milk
- 70 g sugar
- 1 pkg. vanilla powder (42g)
- 2 egg yolks
- pulp of one vanilla pod

#### **Also:**

Powdered sugar for sprinkling

### **Pudding preparation:**

For the custard, bring 400 ml of milk and the sugar to the boil, stir the remaining milk with the custard powder, egg yolk and the pulp of the vanilla pod until smooth. Stir into the boiling milk and boil for approx. 1 minute, stirring constantly. Pour the hot pudding into a bowl, cover with cling film and leave to cool.

### **Preparing the doughnut dough:**

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 and leaving to rest, covered, 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 80 g pieces of dough and grind them smooth. Now shape the dough pieces into approx. 10 cm long rolls. Place on a floured tray, cover and leave to rise for another 30 minutes.

Now remove the plastic wrap and leave 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 and leave to cool.

Finish:

Whip the cooled pudding with a mixer and fill into a piping bag with a nozzle of your choice.

Sprinkle the doughnuts with powdered sugar, cut through the middle almost to the base, pull apart slightly and fill with the custard.



Gudrun from Mödling wishes you every success.

TIP: You can also pipe the vanilla filling directly into the doughnuts.

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