



RECIPES

GLAZED DOUGHNUTS



INGREDIENTS

DOUGHNUT

350g	Prima Doughnut Mix
190ml	Water
	Cooking Oil (for frying)

A) CHOCOLATE GLAZE AND TOPPINGS

½ cup	Dark Chocolate Chips
2 tbsp	Unsalted Butter
As needed	Freeze Dried Raspberries, chopped
As needed	Pistachio Nuts, chopped

B) WHITE CHOCOLATE GLAZE AND TOPPINGS

½ cup	White Chocolate, finely chopped
3 tbsp	Whipping Cream
6 pcs	Oreos, chopped

C) WHITE CHOCOLATE GLAZE AND RAINBOW TOPPINGS

60g	Coloured and Sweetened Rice Cereals
½ cup	White Chocolate, finely chopped
3 tbsp	Whipping Cream
As needed	Dried Desiccated Coconut

PROCEDURE

DOUGHNUT

1. Using a dough hook, mix Prima Doughnut Mix and water on low speed for 1 minute. Increase to medium speed for another 9 minutes. Cover the dough and let it rest for 30 minutes at room temperature.
2. Roll the dough into a rectangle sheet on a floured surface. Fold ⅓ of the rectangle towards the center then fold the other end towards the center, rest for 10 minutes. Turn 90 degrees and repeat the step.
3. Roll the dough out to 10mm thick and cut with a floured doughnut cutter. Cover and let it rest for 1 hour at room temperature.
4. Heat oil to 180°C and deep fry doughnuts until golden brown. Set aside to cool before decorating.

A) CHOCOLATE GLAZE WITH TOPPINGS

1. Melt the dark chocolate chips and butter over a hot water bath or in the microwave, stirring often.
2. Dip the top of the doughnuts into the chocolate glaze. Gently lift it up and shake off the excess glaze.
3. Decorate the top with chopped freeze-dried raspberries and pistachios. Once the glaze is set, the doughnuts are ready to serve.

B) WHITE CHOCOLATE GLAZE WITH TOPPINGS

1. Heat whipping cream in the microwave until warm (not boiling), then add finely chopped white chocolate. Stir until melted and combined.
2. Dip the top of the doughnuts into the white chocolate glaze. Gently lift it up and shake off the excess glaze.
3. Decorate the top with chopped Oreos. Once the glaze is set, the doughnuts are ready to serve.

C) WHITE CHOCOLATE GLAZE WITH RAINBOW TOPPINGS

1. Separate the coloured and sweetened rice cereals according to colour. Set aside.
2. Heat whipping cream in the microwave until warm (not boiling), then add finely chopped white chocolate. Stir until melted and combined.
3. Dip the top of the doughnuts into the white chocolate glaze. Gently lift it up and shake off the excess glaze.
4. Decorate the coloured rice cereals to form a semicircle on the doughnut.
5. Using a toothpick spread some glaze at both the ends of the rainbow. Sprinkle dried desiccated coconut on the glaze.
6. Once the glaze is set, the doughnuts are ready to serve.