



RECIPES

SALTED EGG YOLK DOUGHNUT BALLS



INGREDIENTS

DOUGHNUT BALLS

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

SALTED EGG YOLK SAUCE

5 pcs	Salted Egg Yolk
20 pcs	Curry Leaves
2 pcs	Chilli Padi
30g	Unsalted Butter
5 tbsp	Evaporated Milk
4 cloves	Garlic, minced
½ tsp	Salt
½ tsp	Sugar
¼ tsp	Curry Powder

PROCEDURE

DOUGHNUT BALLS

1. If you are using remaining doughnut holes from doughnut recipe, keep the fried doughnut balls aside.
2. 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.
3. Roll 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.
4. Divide the dough into approximately 1 tbsp-sized of dough balls. Cover and let it rest for 1 hour at room temperature.
5. Heat oil to 180°C and deep fry doughnut balls until golden brown. Set aside.

SALTED EGG YOLK SAUCE

1. Steam the salted egg yolk for 10 minutes until cooked. Mash the egg yolks and set aside.
2. Heat unsalted butter in a frying pan. Stir-fry minced garlic, chilli padi and curry leaves until fragrant.
3. Add in mashed egg yolks and stir-fry until bubbly.
4. Pour in the evaporated milk and season with salt, sugar and curry powder.
5. Bring to a boil, reduce the heat slightly and add in the fried doughnut balls.
6. Coat the fried doughnut balls with the salted egg yolk sauce and serve hot.