



RECIPES

SUGAR DOUGHNUTS



INGREDIENTS

350g	Prima Doughnut Mix
190ml	Water
As Desired	Icing Sugar
	Cooking Oil for frying

PROCEDURE

1. Using a dough hook, combine 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. Place the dough out onto a floured surface, and roll it to a rectangle sheet. Fold one-third of the rectangle towards the center, then fold the other end toward the center. Let it rest for 10 minutes. Turn 90 degrees, re-roll into a rectangle sheet. Fold it in thirds as before and let it rest for another 10 minutes.
3. Roll the dough out to 10mm thick. Cut with a floured doughnut cutter and place the doughnuts on a baking tray. Cover and let it rest for 1 hour at room temperature.
4. Heat oil to 180°C and deep fry doughnuts until golden brown.
5. Dust doughnut with icing sugar and serve.