

Beignet passion, rum caramelized pineapple, powdered sugar |

Recipe for 20 tapas



Description

Delicious little doughnuts with a heart of passion fruit gel and accompanied by pineapple preserved in brown sugar and rum.

Note

Be very careful when using a deep fryer or a pan as a deep fryer, and don't keep children in the kitchen. They'll be more than happy to eat them.

Ingredients

Donut

- 200 Gr Flour
- 1 Gr Salt
- 10 Gr Sugar
- 3 Gr Dry yeast
- 50 Ml Water
- 75 Ml Canola oil
- 2 Unit(s) Egg

- Vegetable oil

Passion fruit gel

- 300 Ml Pulp of passion fruit
- 50 Gr Sugar
- 4 Gr Agar-agar

- Vegetable oil

Pineapple

- 500 Gr Pineapple
- 50 Gr Brown sugar
- 30 Ml Amber rum

- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Fryer** at **425 F°**
- Resting time **30 mins**

Donut

Place all the ingredients except the eggs in the mixer and knead the dough with the hook.

Once the mixture is homogeneous, add the eggs one by one (similar to the brioche technique).

Leave the dough to rest in the refrigerator for 30 minutes. Roll out the dough with a rolling pin, keeping a thickness of about 1 cm.

All that's left is to cut the doughnuts into the desired shape.

Dip the doughnuts in the deep fryer, turning them over to color both sides.

Drain on paper towels, then dust with powdered sugar.

Using a pastry bag fitted with a fine tip, lightly pierce the doughnut and fill with passionfruit gel.

Be careful not to overfill, as it may explode in your hands.

Passion fruit gel

Place all the ingredients except the orange juice in a small saucepan. Whisk well, bring to the boil for a good minute, then pour into a bowl and set aside in the fridge.

Once chilled, place in a blender, blend and add the orange juice. Make sure you obtain a smooth gel and add water if necessary. Pour into a pastry bag and set aside in the fridge.

Pineapple

Cut the pineapple into cubes (brunoise).

Caramelize the pineapple in a frying pan with the brown sugar and rum.

Dressing

Put your donuts on a plate. You can add some more coulis on top or in a little bowl on the side as a dip.

Bon appétit!