

Chocolate and hazelnut donuts with salted butter caramel sauce

Recipe for 12 Tapas

Description

A nice treat for winter time.

Note

Be very careful when using a deep fryer, lots of oil in a pot. Try to keep children out of the kitchen at this stage, they will be more than happy to eat them afterwards.

Ingredients

Donut

- 400 Gr Flour
- 3 Gr Salt
- 30 Gr Sugar
- 7 Gr Dry yeast
- 190 Ml Milk
- 40 Gr Melted butter
- 1 Tbsp Canola oil
- 1 Unit(s) Lemon zests
- 1 Unit(s) Egg
- 2 Unit(s) Egg yolk

Salted caramel

- 150 Gr Sugar
- 50 Gr Butter
- 150 Ml 35% cooking cream
- 2 Pinch(es) Sea salt flakes

Chocolate ganache

- 250 Ml 35% cooking cream
- 100 Gr Gianduja chocolate
- 150 Gr Dark chocolate
- 35 Gr Butter

Preparation

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

Donut

Put all the ingredients except the eggs in the blender.
Mix the dough with a dough hook.

Once the mix is smooth, add the eggs one by one.

Let the dough rest in the fridge for 30 minutes.

Roll out the dough with a rolling pin (1cm thick).

Cut and shape your donuts to the form of your liking.

Cook in the fryer on both sides.

Remove and let drain on a rack. Sprinkle with sugar.

Using a pastry bag with a little tip, make a hole in your donut and fill it with your ganache.

Salted caramel

In a pot, cook the sugar until it gets a lightly golden color. Add the butter and mix. Add warm cream, whisk and bring to a boil for 2 minutes until smooth. Add fleur de sel. Pass through a strainer.

Chocolate ganache

In a pot, bring the cream to a boil.

In a bowl, pour the warm cream over pieces of gianduja and dark chocolate. Wait for few seconds to allow the cream to spread.

Whisk this mixture until smooth and let it cool down.

Once the donuts are cooled down after the fryer you will use the ganache to fill the donuts.

Dressing

Decorate your donuts with the salted caramel.

Bon appétit!