

# Red berries donuts, vanilla chantilly |

## Recipe for 12 tapas

### Description

Soft doughnut with vanilla cream

### Note

Be very careful when using the fryer or a pan as a fryer, don't keep children in the kitchen. They will be especially happy to eat them.

### Ingredients

#### Donut

- 200 Gr Flour
- 1 Pinch(es) Salt
- 10 Gr Sugar
- 3 Gr Dry yeast
- 50 Ml Water
- 60 Gr Melted butter
- 10 Ml Canola oil
- 1 Tsp Lemon zests
- 2 Unit(s) Egg
- 120 Ml Raspberry jam

#### Chantilly

- 175 Ml 35% whipping cream
- 20 Gr Sugar
- 1 Tsp Vanilla extract

### 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 aside in the fridge for 30 minutes.

Spread on the table with a rolling pin (1cm thick).

Shape your donuts.

Cook in the fryer on both sides.

Remove and let drain. Sprinkle with sugar.

Using a pastry bag with a little tip, make a hole in your donut and fill with the coulis

#### Chantilly

In a cold bowl, pour the cold cream and sugar, add the liquid vanilla.

Whip the mixture to thicken the cream so that it forms a bird's beak shape. Set aside in a cool place before using.

Place a beautiful little rosette on each doughnut.

**Bon appétit!**