



Doughnuts with Nutella®



A donut with no hole

Not everything turns out as it should but sometimes it is better that way. The original name - krapfen - is a doughnut with no hole and it is wonderful. Because it is soft, hot and filled with Nutella®. A few hours to invest, but the result will make you happy and more than satisfied: a mouthwatering, traditional recipe is going to change your idea of pastry.

Ingredients

- 250 g bread flour (Manitoba)
- 10 g fresh yeast
- 1 egg
- 1 egg yolk
- 4 g salt
- 50 g soft butter
- 35 g granulated sugar
- 100 ml whole milk
- ½ vanilla pod
- Grated lemon zest
- 150 g Nutella® (15g portion per person)
- Oil for frying
- Icing sugar to decorate





Step 1

- Heat the milk and dissolve in the fresh yeast
- Add 1 egg, 1 egg yolk and whisk.



Step 2

- Place the flour, the granulated sugar and the scraped vanilla seed from the pod on a wooden cutting board.
- Put the milk and egg mixture in the center and knead until the dough is smooth.
- Add soft butter, salt and grated lemon zest



Step 3

- Put the dough in a bowl, cover and let rise for 2 hours. Roll dough in your palms, making 10 40g balls.
- Place on a baking tray covered with parchment paper. When they rise and double in size, fry in oil at 175° C.
- Take the doughnuts out from the oil & let them cool down on absorbent paper for few minutes.





Step 4

- Fill each doughnut with 15g of Nutella® with the help of a piping bag.
- Cut a star out of a cardboard sheet and use it as a stencil to decorate the doughnuts sprinkling icing sugar on it.

