

Doughnuts with Nutella®

Medium

4 h 0 min



INGREDIENTS

for 10 servings

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®

Oil for frying

Icing sugar to decorate

METHOD



1

Heat the milk and dissolve in the fresh yeast

Add 1 egg, 1 egg yolk and whisk.



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



3

Put the dough in a bowl, cover and let rise for 2 hours. Roll dough in your palms, making 40 g 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.

**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.