

# Doughnuts with Nutella®

Medium

10 Portions

4 h 0 min



## INGREDIENTS

for 10 portions

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

150g Nutella – 1 heaped tsp of Nutella (15g) per portion

Oil for frying

Icing sugar to decorate

## STEPS



**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 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.

**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.