

RECIPE

Beignets with Nutella®

Medium

3 h 0 min



INGREDIENTS

for 20 portions

Dough

- 1 cup warm water
- 1 tablespoon dry active yeast
- 1/4 cup granulated sugar
- 2 large eggs, room temperature
- 2 tablespoon shortening
- 2 tablespoons milk
- 1 teaspoon hazelnut liquor
- 3 cups bread flour, plus another cup for rolling out
- 1 teaspoon salt
- 1 teaspoon cardamom
- 6 cups peanut oil for frying

Finishing

- 2 cups Nutella® in a piping bag fitted with a round tip
- 2 cups Confectioners sugar, for dusting



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

- 1** | In a medium bowl add warm water, sugar and sprinkle in the yeast. Mix with a fork and let stand for 10 minutes. In a large bowl whisk the flour, salt and cardamom.

In a stand mixer bowl fitted with a paddle attachment beat eggs, milk and hazelnut liquor. Turn off the mixer, add half the flour then turn on low to incorporate. Add the yeast mixture and shortening until incorporated.
- 2** | Finally add the remaining flour, salt and cardamom. Allow the dough to mix for 2 minutes or until it is a smooth consistency. Remove the dough and cover with plastic wrap and into a gallon plastic bag. Place in the fridge for a minimum of 2 hours or over night.

Remove the dough from the fridge and onto a floured work surface. Roll the dough out into a 1/4 inch thick rectangle. Cut the dough into 2 inch squares with a knife.
- 3** | Dust of any excess flour. When ready to fry, heat a heavy bottom pot with peanut oil to 350 degrees. Slide the squares into the oil away from you.

They will begin to rise to the surface and begin to brown. Using 2 forks, turn the beignets over. Be sure to flip them away from you to prevent splashing hot oil.
- 4** | Once they are golden on both sides, use a slotted spoon to transfer them to a paper towel lined tray. Fry them in small batches to ensure you don't over crowd the pot. Makes about 40 beignets

Once cool enough to handle, insert the tip of the piping bag filled with Nutella® and squeeze into the middle of the beignet. Sift with powder sugar and enjoy.