

YOGHURT AND VANILLA DONUTS



MAKES 30 DONUTS

FOR THE BASE

All-purpose flour.....	160g
Yeast.....	5g
Sugar.....	80g
Eggs.....	2
Yoghurt.....	250g
Madagascan vanilla bean.....	1 bean

FINISHING & PLATING

Preheat the oil in a deep fat fryer or large saucepan.

In a large bowl, **mix** the egg yolks, sugar, yoghurt and split and scored vanilla bean.

Add the flour and baking powder and **mix** well. **Beat** the egg whites until stiff peaks form and **fold** them gently into the previous mixture.

When the oil has come to temperature (340-355°F or 170-180°C on your thermometer), **tip in** the small dough balls using a teaspoon.

Give them a golden brown color by turning them over midway through the cooking process (approx. 2 minutes for each side).

Place them on a plate covered with kitchen paper.



This recipe is brought to you by:



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