

Red berries donuts, strawberry coulis

Recipe for 4 persons

Description

Ingredients

Donut

- 500 Gr Flour
- 3 Gr Salt
- 25 Gr Sugar
- 3 Gr Dry yeast
- 125 Ml Water
- 150 Gr Melted butter
- 2 Tbsp Canola oil
- 1 Unit(s) Lemon zests
- 5 Unit(s) Egg
- 2 Tbsp Raspberry jam

Strawberry coulis

- 1 Box(es) Strawberry
- 20 Gr Sugar
- 1 Tbsp Lemon juice
- 3 Tbsp Water

Preparation

- Preparation time **30 mins**
- Preheat your **Fryer** at **425 F°**

Donut

Put all the ingredients except the eggs in the blender.

Mix the dough with a dough hook.

Once the mix is smooth, add the eggs one by one.

Let the dough aside in the fridge for 30 minutes.

Spread on the table with a rolling pin (1cm thick).

Shape your donuts.

Cook in the fryer on both sides.

Remove and let drain. Sprinkle with sugar.

Using a pastry bag with a little tip, make a hole in your donut and fill with the coulis

Strawberry coulis

In a blender, add the strawberries with sugar and lemon juice.

Mix and slowly add water until you reach the desired consistency.

Dressing

Put your donuts on a plate. You can add some more coulis on top or in a little bowl on the side as a dip.

Bon appétit!