

NOROHY

· VANILLE AUDACIEUSE & ENGAGÉE ·

BAKED DONUTS WITH VANILLA GLAZE



MAKES 15 DONUTS

INGREDIENTS

All-purpose flour 350 g
Sugar 50 g
NOROHY vanilla powder 1 tsp
Egg 1
Butter (room temperature) 30 g
Fresh yeast 17 g
Whole milk (room temperature) 170 ml
White chocolate 90 g
NOROHY vanilla powder 2 tsp

DONUTS

Warm 50ml of the milk, then add the yeast broken into pieces. The yeast will take 10 minutes to dissolve.

Set aside.

In the bowl of a food processor, **combine** the flour, sugar, **NOROHY** vanilla powder, egg, soft diced butter and the remaining milk.

Knead the dough using the dough hook attachment in the food processor, then add the milk and yeast mixture. Stop processing when the dough is smooth and no longer sticks to the sides of the bowl.

Add a little flour if it continues to stick. Place the dough in a greased bowl, cover it with a tea towel and leave to rise until it has doubled in size (this will take 2/3 hours at room temperature).

Put the ball of dough on a floured work surface so you can knock it back using your fists. Separate the dough into several 20g balls and shape them by making a hole in the center with your index finger, then place each one in a greased donut mold. Leave it to rise again (for 2/3 hours at room temperature).

When the dough has risen, preheat the oven to 355°F (180°C). **Bake** for 6 minutes (this may vary depending on the oven). The donuts should stay white, rather than browning. **Turn out** the donuts then let them cool on a wire rack.

GLAZE

Melt the white chocolate gently in a bain-marie (or in a microwave at low power).

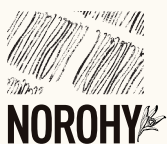
Add half the **NOROHY** vanilla powder, then mix it in.

Dip the top of each donut in the melted chocolate, then sprinkle half of the remaining **NOROHY** vanilla powder onto each one.

Leave them to cool before serving.



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  @norohyvanille
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