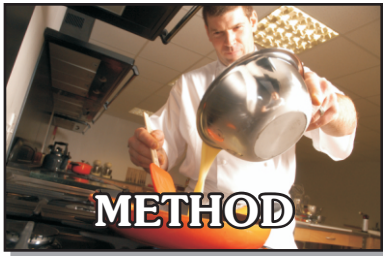


Doughnuts

500g	Strong breadflour
60g	Butter
2g	Salt
30g	Yeast, fresh
60g	Caster sugar
225ml	Milk at 37oC
1	Egg



Sieve the flour and salt into a bowl. Add the butter and rub to a fine texture.

Make a well in the centre of the flour and add the yeast and sugar. Pour over a little of the milk into the well. Beat the egg with the rest of the milk and add to the dry ingredients and work to a dough.

Knead it for about 5 mins, place back in the bowl and cover with a damp cloth. Allow to prove in a warm oven until double the size.

Divide into 8 small balls and place on silicone paper to prove until double in size.

Heat fryer to 165oC and carefully place the doughnuts in 3-4 at a time into the fryer using the paper to help. Cook for 2-3 mins on each size and drain on the paper