



Anil Melnick

B With A
Twist
Catering

Las Vegas, NV

SAVORY STUFFED DONUTS

YIELD: 25

INGREDIENTS

8 cup all-purpose flour
4 Tbsp baking powder
4 tsp salt
4 cup tap water (steaming)
Frying oil

Filling Ideas

Caprese - roasted tomato, mozzarella and basil
Smoked Salmon - smoked salmon, dill, cream cheese and capers
Pizza - marinara and pepperoni

METHOD

1. Mix ingredients together in bowl (will be sticky).
2. Liberally grease your hands with vegetable oil and shape dough into 4 balls. Split dough into 4 bowls and cover with a towel and set in warm place for at least 20 minutes, but leaving longer makes the bread fluffier.
3. Pre-heat fryer to 370°F.
4. Roll out the dough to about 1/4" thick rectangle. Cut the rectangle into 16 equal portions.
5. Put about a tablespoon of the filling onto the dough, placing it so that you can easily close the dough around it. Brush the edge of the dough with water.
6. Press the dough closed around the filling. Making sure that the dough is sealed well, so the filling won't come out while it is frying.
7. Place the donuts in the hot oil for about 2 minutes, or until they are golden brown.
8. Flip the donuts over and fry the second side for another 2 minutes.
9. Drain on paper towels.

