



CHOCOLATE GANACHE DOUGHNUTS

Makes 14

For the doughnuts:

- * 125ml (½ cup) milk
- * 7g instant dry yeast
- * 350ml (1½ cups) cake flour
- * 160ml (⅔ cup) potato flour
- * 25ml (5 tsp) castor sugar
- * Pinch of fine salt
- * 1 large egg
- * 30-45ml (2-3 Tbsp) warm water
- * Vegetable oil, for frying

For the chocolate ganache:

- * 140g sweet dark chocolate, finely chopped (or milk or white chocolate)
- * 125ml (½ cup) cream

- 1** To make the doughnuts warm the milk gently in the microwave (it should not be too hot). Add the yeast, stir and set aside for 5 minutes.
- 2** Combine the cake flour, potato flour, castor sugar and salt in a large mixing bowl. Add the egg and the yeast mixture and mix together to form a dough. Gradually add the warm water and mix until the dough is soft but not sticky (you may not need all of the water). Knead the dough for 10 minutes until soft and stretchy. Lightly grease the mixing bowl, pop the dough back in, cover and leave in a warm place for an hour to rise and double in size.
- 3** Roll the dough into small balls about the size of a large marble. Arrange eight dough balls into a ring shape on a small square of baking paper. Pop the baking paper square on a tray and continue until you have used all the dough. Set the doughnut rings aside for a further 30 minutes to prove again.
- 4** Heat some vegetable oil in a deep saucepan. Pop two of the doughnuts (and the paper they're on) into the hot oil and fry for two minutes per side, until lightly golden and cooked through. The paper will naturally detach itself and can be carefully removed from the saucepan and discarded during the frying process.
- 5** Use a slotted spoon to transfer the cooked doughnuts to a piece of kitchen towel to drain. Continue cooking the remaining doughnuts.
- 6** To make the ganache, place the finely chopped chocolate in a bowl. Heat the cream until it is just starting to boil, then pour the hot cream over the chocolate. Allow to stand for a minute before whisking until smooth.
- 7** Dip the warm doughnuts into the ganache and serve.