

Delivering a World of Flavour



Doughnut Balls

The Ferment(starter)

350 ml Water (warm)

1 ½ cups plain flour

16g Dry yeast

The Dough

560g Plain flour

120g Sugar

2 tsp Salt

6x Egg Yolk

16g Yeast

60ml Milk (warm)

60g Butter (at room temperature)

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Recipe

1. To make the ferment: mix the warm water, flour and dry yeast together. Cover with cling film and leave in a warm spot to double in size (about 25 mins)
2. To make the dough: Using the paddle attachment, mix the flour, sugar, salt and egg yolks till a crumb consistency is formed.
3. Combine the warm milk and the dry yeast mix well
4. Combine the ferment mix and the milk/yeast mix to the mixing bowl
5. Mix with a dough hook till a smooth dough is achieved. (about 5 mins)
6. While mixing add the butter a little at a time, until all incorporated.
7. Lightly dust a bench with flour and turn out dough
8. Gently knead the dough and shape into a ball
9. Place dough in floured bowl, wrap and leave in a warm spot to prove till doubled in size (about 25 mins)
10. Once doubled in size remove from bowl and onto a floured bench and knock out the air from the dough by gently kneading.
11. Using a rolling pin roll out to 1.5cm thick
12. Using a cutter cut into small rounds
13. Fry doughnuts in 160 degree oil moving continuously until evenly browned.
14. Drain from oil and straight into a bowl of sugar to coat
15. Serve while hot with Ice Cream

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No Churn Vanilla Ice-cream

500ml Thickened Cream

1 tin Condensed Milk

1 Tbls Heilala Vanilla Paste

Recipe

1. In a mixer using the whisk attachment and Cream, condensed milk and Vanilla
2. Whisk on high speed till very thick
3. Transfer to a container, cover and place in freezer till hard.