

## Dunking Doughnuts with Chocolate Custard



### **Profitability:**

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### **Ingredients:**

Sunflower oil, for coating

500g McDougalls Soft Bap Mix

70g caster sugar

330ml warm water

Caster sugar for rolling/coating

500g Ambrosia Custard (ready-to-use)

100g dark chocolate

### **Steps:**

Lightly oil a tray. Place bap mix and sugar in a mixing bowl fitted with a dough hook. Blend in warm water and mix on a medium speed for 6 minutes

Divide dough into 30g pieces and mould/roll each piece into thick 'sticks', then place on oiled tray roughly 2cm apart

Leave to prove in a warm place (covered with a damp cloth) for 10-15 minutes or until the dough has risen and doubled in size. Twist each piece of dough so it 'knocks back'

Deep fry at 180°C for approximately 5 minutes, turning occasionally. Remove from fryer onto kitchen tissue to drain off excess oil, then roll in caster sugar and place to one side

Combine warm custard with melted chocolate and serve with warm doughnuts