

Dunking Doughnuts with Chocolate Custard



Preparation time: 35 minutes

Cooking time: 5 minutes

Serves: 10

Profitability:

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Ingredients:

500g McDougalls Soft Bap Mix

330g warm water

70g caster sugar

Sunflower oil for coating the tray

Caster sugar for rolling/coating

500g Ambrosia Custard (ready-to-use)

100g dark chocolate, melted

Steps:

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

Divide the dough into 30g pieces and mould/roll each piece into thick 'sticks', then place on the 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 the fryer onto kitchen tissue to drain off the excess oil, then roll in caster sugar and place to one side

Combine the warm custard with the chocolate and serve with the warm doughnuts (3 per portion)