

Easter Beignet



These make the perfect accompaniments to a [good cup of coffee](#).

Serves: 40

Profitability:

Steps:

Zest lemon and orange and place in small bowl

Melt butter and leave to cool to lukewarm

Sieve together flour, baking powder and mixed spice into the bowl of your mixer, fit dough hook

Add sugar, sea salt, eggs, melted butter and zest

Mix for 1 minute, scrape dough from the bottom of the bowl, then mix again for another 45 seconds until dough comes together

Scrape out onto cling film and refrigerate for minimum 2 hours, or overnight

Dust work bench with flour and roll out dough to about 6-7 mm thick. Cut into strips 2.5cm wide, then repeat on an angle so as to obtain diamonds

Make a small horizontal cut in the middle of the diamond, take the tail of the diamond and slide it through the cut

Deep fry the beignet in oil at 180C, flipping the beignet with a spider for about 3 minutes, until golden brown

Place the beignet on a paper towel to soak up the excess fat, dust with icing sugar

Eat warm by themselves or with a generous dollop of clotted cream

Ingredients:

Organic lemon ½ zest

Organic orange 1 zest

Mixed spice ½ tsp

Butter 20g melted

Plain flour 160g

Baking powder 4g

Caster sugar 35g

Sea salt 1g

Eggs 80g (weight out of shell)

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