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Nutella bomboloni (doughnuts)

By Miele

20 minutes plus proving time

Preparation time

15 minutes

Cooking time

Makes 35

Serves

INGREDIENTS

- 2 tsp (7g) dried yeast
- 200 ml lukewarm milk (approximately 37°C)
- 450 g (3 cups) Baker's flour (high protein flour)
- 55 g (¼ cup) caster sugar
- 2 eggs, lightly beaten
- 1 tsp salt flakes
- 1 orange, zested
- 50 g cold butter, cut into 1 cm cubes
- Sunflower oil, for frying
- Caster sugar, extra, for rolling
- 125 g (½ cup) Nutella, or more if needed

METHOD

1. Combine the yeast and milk in a jug and set aside in a warm place for 10 minutes or until frothy.
2. Place the flour and sugar in the bowl of a freestanding mixer with a dough hook attachment. Add the milk mixture, eggs, salt and orange zest. Knead for 5 minutes on medium speed until smooth and elastic.
3. While mixing add the butter, one cube at a time, kneading well after each addition. Continue kneading for 10 minutes.
4. Transfer the dough into a greased bowl and cover. Place into the oven on Prove Yeast Dough and prove for 2 hours or until the dough has doubled in size.
5. Knock the dough down and roll into approximately 20 g portions. Place evenly on a lightly floured tray leaving space in between for the dough to rise. Place the balls back into oven and prove for another 30 minutes.
6. Half fill a deep saucepan with sunflower oil and place over medium-high heat, induction setting 7. The oil is ready once it reaches 160°C or when a cube of bread added to the oil turns golden in 45 seconds.
7. Fry the bomboloni in batches. Cook for 5 minutes or until golden, turning once. Remove with a slotted spoon and drain on absorbent paper.
8. Roll the bomboloni in caster sugar.
9. Place the Nutella into a piping bag with a plain nozzle. Make a small incision in the bottom of each bomboloni and pipe Nutella into each bomboloni.