



APRICOT CREAM DOUGHNUTS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Full taste with less fat content
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



25



medium

INGREDIENTS FOR 20 SERVINGS

FOR THE DOUGHNUTS

200 ml	Milk
50 g	Butter
40 g	Sugar
42 g	Fresh yeast, = 1 cube
500 g	Flour
2	Egg(s)
1 pinch(es)	Salt

FOR THE FILLING

250 g	QimiQ Whip Pastry Cream, chilled
125 g	QimiQ Classic, chilled
150 g	Apricots, pureed
80 g	Sugar
0.5	Lemon(s), juice only

METHOD

1. For the doughnuts: heat the milk, butter and sugar in a saucepan until melted.
2. Add the yeast to the luke warm mixture and stir until it has completely dissolved. Place the flour, egg and salt in a bowl.
3. Pour the QimiQ Classic mixture over the flour mixture.
4. Knead to a smooth dough and allow to raise in a warm place for approx. 1 hour.
5. Knead the dough, and form into small balls, 40 g each. Allow to raise for a further 30 minutes and deep fry in hot fat.
6. For the filling, lightly whip the cold QimiQ Whip and QimiQ until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
7. Add the remaining ingredients and continue to whip until the required volume has been achieved.
8. Pipe the filling into the cold doughnuts and chill.