



BEIGNET FILLED WITH NOUGAT



QimiQ BENEFITS

- Full taste with less fat content
- Bake stable
- Light and fluffy consistency



25



easy

INGREDIENTS FOR 3100 G

FOR THE DOUGH

235 g QimiQ Cream Base

9 g Dried yeast

355 ml Water, lukewarm

100 g Sugar

6 g Salt

2 Egg(s)

875 g Flour

50 g Butter, softened

FOR THE FILLING

95 g Dried apricots, finely diced

20 g Cranberries, dried, finely diced

25 g Orange marmalade

100 g Nougat nut spread, e.g. Nutella®

70 ml White wine

4 g Corn flour / starch

25 g Pecan nuts, rasped

50 g Valrhona Milk Chocolate Feves 40 % Jivara, chopped

4 g Vincotto

5 g Grand Marnier

0.3 g Salt

945 ml Vegetable oil, to fry

30 g Powdered sugar, to dust

METHOD

1. For the dough: dissolve the yeast in warm water in a large bowl. Add the sugar, salt, eggs and QimiQ Sauce Base and blend well with the dough hook.
2. Add 4 cups of flour and work until smooth. Add the soft butter and the rest of the flour and knead to a smooth dough. Wrap the dough in plastic foil and chill for 24 hours.
3. For the filling: place the apricots, cranberries, orange marmalade, Nutella and white wine in a sauce pan. Simmer until the liquid is reduced by half.
4. Add the starch and thicken.
5. Take the mixture off the heat. Add the nuts, chocolate, Vincotto, Grandmarnier and salt. Stir until the chocolate has melted. Chill overnight.
6. Roll the dough out about 1/8 inch thick and cut in half. Place a scoop of the filling about 6,5 cm apart on one of the sheets of the dough.
7. Top with the second sheet of the dough. Cut into 6,5 cm squares around the filling. Allow to proof briefly.
8. Fry in hot oil at 360° F until golden brown. Dust with the powdered sugar and serve warm.