



## Sourpough Donuts

These fluffy Sourdough Donuts offer a delightful twist on a classic bakery favorite. Fried until beautifully golden and tossed in sweet cinnamon sugar, they offer a deeply satisfying bakery treat that is best enjoyed warm.

### INGREDIENTS

| INGREDIENTS         | WEIGHT      |
|---------------------|-------------|
| Milk                | 230ml       |
| Eggs                | 1 large egg |
| Butter (melted)     | 0.050kg     |
| Sourdough Starter   | 0.220kg     |
| Mauri Victory Flour | 0.500kg     |
| Sugar               | 0.050kg     |
| Cinnamon            | 1 tsp       |
| Ground Cardamom     | 1/2 tsp     |
| Salt                | 1 tsp       |

### PRODUCTS

75155 Victory Bakers Flour 12.5kg; 16957 Victory Bakers Flour 25kg

### METHOD



## METHOD - PART 1

1. Combine liquid ingredients with starter. Fold in spices and dry ingredients.
2. Keep folding or mixing for 10-15 minutes. Take out of bowl onto lightly floured surface and knead into smooth ball.
3. Place in lightly oiled bowl and coat dough with oil. Cover and set aside for 4-5 hours.
4. During this time, typical sourdough process ie. every hour lift one edge and fold over to middle of dough.
5. After 4-5 hours cover and refrigerate overnight.

## METHOD - PART 2

1. Next day - while dough is still cold, gently roll dough to ca. 4cm on lightly floured surface.  
\*Doughnut cutter was used to create the shape.
2. Place gently on a lightly oiled sheet of baking paper, leaving some space between doughnuts. Brush tops with oil.
3. Cover with plastic wrap. Let rise for ca. 2 hours.  
\*Ready when you poke it and it slowly fills back in.
4. Heat ca. 500 ml oil in a heavy pan to ca. 180C. Cook ca. 2-3 mins either side until golden brown.
5. Roll in cinnamon sugar to coat and set on cooling rack.
6. Eat warm!