



DOUGHNUTS WITH OVOMALTINE CRUNCHY CREAM



PREPARING DOUGHNUTS WITH OVOMALTINE CRUNCHY CREAM

INGREDIENTS

Dough

1,2 kg flour
10 g salt
80 g yeast
200 g butter
400 ml milk
200 g whole egg

1 kg Ovomaltine Crunchy Cream

Streusel topping

125 g sugar
100 g butter
125 g flour

1. Knead all of the ingredients together to form a dough.
2. Divide into portions of approx. 40 g each, form into rounds and leave to rise.
3. Deep-fry the doughnuts, leave to cool, then fill with the Ovomaltine Crunchy Cream.
4. Mix all of the ingredients together.
5. Roll out the dough to 1,5 mm thick, then freeze.
6. Cut out rounds and place on the choux pastry strips before baking.