

## Paczki (Polish doughnuts)



### Ingredients

7g yeast

1 tsp caster sugar

1 tbsp flour

125ml milk, warmed

7 egg yolks

15g sugar

5g vanilla sugar (or 5g caster sugar plus 1 tsp vanilla extract)

500g flour

200ml double cream, warmed

15g butter, very soft

125ml rosehip jam (or other jam)

5g ground almonds

lard or oil, for frying

75g icing sugar

½ lemon, juiced

a few drops almond essence

50g chopped almonds

## **Method**

To make the leaven, mix the yeast with the sugar and flour, and stir in the warm milk. Set aside in a warm place for 30 minutes.

For the dough, put egg yolks into a heatproof bowl and add the sugar and vanilla sugar. Set the bowl over a pan of simmering water and whisk until smooth and thick.

Sift the flour into the bowl of a stand mixer, add the beaten yolks and the warm cream, mix thoroughly, then add a pinch of salt and the leaven. Bring together to make a dough and knead for 10 minutes (or 15-20 if doing this by hand).

When the dough stops sticking to your hands, pour in the cooled melted butter and knead for a few more minutes.

Mix the jam with the ground almonds and spoon into a piping bag or jam syringe. Divide the dough into 16 pieces and shape them into doughnuts. Cover and leave to rise for 30 mins.