

ZEPPOLE ITALIAN DOUGHNUTS

BUCCI PRONTO



JAMES STREET
FOOD & WINE
TRAIL | AUGUST
3-10 2013

INGREDIENTS

300g self raising flour

80g castor sugar

½ grated apple

½ zested orange and juice

1 tsp vanilla paste

180ml milk

1 egg

2 egg whites

30ml brandy

Spiced fennel sugar for dusting

METHOD - *Makes 6-8 portions*

Pre heat the fryer to 180°C.

Combine flour, sugar, apple, zest, vanilla, juice, egg, brandy and milk stir into a thick batter (*add extra milk if mixture is too thick*).

Drop a tablespoon of mixture into the deep fryer, turning occasionally. When golden brown, remove and drain on absorbent paper, then toss in a mixing bowl of spice fennel sugar.

Serve with dark chocolate, and orange and brandy compote.

