

# The Samuel Fox Country Inn

Comfortable rooms, fine food, real ales and a warm welcome



## Smoked paprika brioche doughnuts

### Ingredients (makes 30 canapes)

35ml	tepid milk
½ tea spoon	fine salt
8 g	fresh yeast
240 g	plain flour
175 g	butter, slightly softened
15 g	caster sugar
1	egg yolk mixed with 1 tbsp milk (for egg wash)
3	eggs, beaten
	smoked paprika



### Method

1. Pour the milk and yeast into a bowl and stir to dissolve the yeast. Put the flour, fine salt and beaten eggs into an electric mixer fitted with a dough hook and pour in the milk and yeast mixture. Mix on a slow speed to combine and knead the dough for five minutes.
2. Scrape down the sides of the bowl with a rubber spatula, then knead at medium speed for about 10 minutes. By this stage, the dough should be smooth, elastic and combined well.
3. Meanwhile, in another bowl, mix the butter and sugar together. Add a few small spoonfuls of the butter mix to the dough, then with the mixer running at low speed, add the rest, piece at a time.
4. When the butter mixture is all incorporated, increase the speed and work for six to ten minutes, until the dough is very smooth and shiny and comes away from the bowl with perfect elasticity.
5. Remove the dough hook, leaving the dough in the bowl. Cover with a tea towel or cling film and leave to rise in a warm place for about two hours, until the dough has doubled in volume.
6. Knock the dough back by flipping it over two or three times with your hand. Cover the bowl again and refrigerate for at least six hours (but not more than 24 hours). The dough is then ready to use and to mould.
7. Roll the brioche dough into 20g balls, use flour on your hands to stop the dough sticking to them. Then place the finished dough ball on a tray lined with parchment paper.
8. Preheat a deep fat fryer to 160 degrees centigrade then drop about 15 of the balls into the fryer at any one time and cook until golden brown, remembering to rotate the balls during the cooking process.
9. Then tip on to a tray with kitchen paper to remove excess oil, dust lightly with smoked paprika and serve hot for a tasty Christmas treat.
10. Note, once they are cooked and excess oil removed they can be chilled and frozen. Because of their size they can be quickly refried from the freezer when required at a later date.