

# Indulgent Beignets

by Jean-Francois Fayolle

## Ingredients

### Beignet dough

1960 g high-gluten flour  
40 g salt  
295 g sugar  
60 g yeast  
1250 g egg  
780 g butter  
200 g pre-fermented pastry dough

### Fillings

Homemade raspberry jam  
Homemade spread  
Dark muscovado sugar  
Icing sugar

Recipe for 60 beignets (70 g each)

### Preparing the beignets

Place all ingredients (except the butter) in the bowl and mix the dough using the mixer with hook attachment for 20 minutes on 1<sup>st</sup> speed.

Incorporate the butter in small cubes and continue mixing on 1<sup>st</sup> speed until the dough is smooth.

It is important to mix on 1<sup>st</sup> speed to avoid heating the dough.

Store the dough in tubs for 1 hour at room temperature.

Fold the dough then place it in a **PANEOTRAD EVO®** tub and store in the refrigerator at 4°C until the following day.

### The following day

Remove the dough from the refrigerator and immediately divide the dough into 60 small pieces using **die #1** and **die #2** for **PANEOTRAD EVO®**.

Place your beignets on Silpat® baking mats and trays.

Let rise for 2 hours at room temperature.

### Cooking

Heat your cooking oil to 170°C and plunge your beignets in before lowering the temperature to 150°C.

Cook for 6-10 minutes, turning them with a slotted spoon.

Be aware that over 170°C, the colour will be too pronounced and the beignets will not be cooked on the inside.

Once they are cooked, place the beignets on kitchen roll.

### Finishing Touch

Coat the plain beignets in dark muscovado sugar.

Fill the other beignets with a piping bag of homemade raspberry jam or a spread and sprinkle with icing sugar.

Watch the recipe video:



