

NUTELLA FILLED BOMBOLONI

Cooking Time

- **Preparation:** 20 minutes (plus 3 hours rising time)
 - **Cooking time:** 15 minutes
 - **Difficulty:** Medium
 - **Servings:** 16 donuts
 - **Cost:** Very inexpensive
 - **Cooking method:** Frying
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Ingredients

For the dough:

- 4 cups (500 g) Manitoba flour (*or half Manitoba, half all-purpose*)
- 1 tbsp (12 g) fresh brewer's yeast
- 1/2 cup (100 g) sugar
- 1 large egg
- 3.5 oz (100 ml) milk
- 3.5 oz (100 ml) water
- 7 tbsp (100 g) soft butter

For the filling and finishing:

- Nutella, to taste
 - Granulated sugar, for coating
 - Peanut oil, for frying
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Method

Step 1: Make the Dough

1. Warm the milk and water together and dissolve the yeast.
2. In a large bowl, place the flour. Create a well in the center and gradually pour in the milk mixture.
3. Add the sugar, egg, and softened butter. Mix and knead until you get a smooth, elastic dough.

With a Thermomix:

Add milk, water, and yeast – 2 min / 37°C / speed 2.

Add remaining ingredients – 3 min / Dough setting.

Step 2: First Rise

Place dough in a floured bowl. Cover with plastic wrap and a cloth. Let it rise in a warm place for about **2 hours**, or until doubled in size.

Step 3: Shape the Bomboloni

1. Roll out the dough to about 3/4 inch (2 cm) thick.
2. Cut into circles (6–7 cm wide).
3. Place each round on a small square of parchment paper.
4. Transfer to a tray, cover again, and let rise for another **45 minutes**.

Step 4: Fry the Doughnuts

1. Heat peanut oil to 170–175°C (340°F).
2. Gently peel off parchment and fry a few at a time, turning frequently.
3. Remove when golden and puffed. Drain on paper towels.

Step 5: Fill and Coat

1. Use a piping bag to fill each bombolone with Nutella.
2. Roll in granulated sugar.
3. Serve warm and watch them vanish!