



**COOKING CLASSES**  
AT SUR LA TABLE

**GLOBAL DOUGHNUTS**

WITH CHEF TAMICA B.

## HAZELNUT-CHOCOLATE FILLED BOMBOLONI (TUSCAN-STYLE MINI YEASTED DOUGHNUTS)

*Yield: 24 doughnuts*

Bomboloni are little round Italian doughnuts with fillings such as chocolate, jam, or custard.

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*2 1/4 teaspoons Saf-instant yeast  
1 tablespoon plus 1/2 cup granulated sugar, divided  
6 tablespoons water, heated to 115°F  
1 1/2 cups whole milk  
1 teaspoon sea salt  
2 large eggs, beaten  
6 tablespoons vegetable shortening, melted  
5 cups unbleached all-purpose flour, plus more for dusting  
About 2 quarts vegetable oil, for frying  
1 cup chocolate-hazelnut spread  
1 cup confectioners' sugar, for dusting*

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1. To the bowl of a stand mixer fitted with a paddle attachment, add the yeast, 1 tablespoon of sugar, and water; allow to stand until frothy, about 10 minutes.
2. Add the remaining 1/2 cup of sugar, milk, salt, eggs, and shortening and mix on medium speed until incorporated, about 3 minutes. With the motor running, slowly add the flour and beat until the dough is smooth, about 1 minute. Transfer to a lightly greased bowl, loosely cover with plastic wrap and set in a warm place until doubled in size, about 1 hour.
3. Lightly dust a work surface with flour, turn the dough out and roll into a 13-inch by 1/2-inch-thick round. Using floured 2-inch ring cutter, punch out the rounds; gather and reuse the dough scraps to make more rounds.
4. Pour the oil to 4 inches deep in a deep fryer or a large heavy saucepan with deep-fry thermometer attached and heat to 325°F.
5. Working in batches, carefully place the dough in the oil and cook, flipping once, until puffed and golden, 2 to 3 minutes. Using a slotted spoon, transfer to a wire rack placed over a baking sheet to cool.
6. Fit a piping bag with a small round tip and fill it with chocolate-hazelnut spread. Poke the tip of the piping bag three-quarters of the way through a cooled bomboloni and fill with spread. Repeat process until all the bomboloni are filled. Place confectioners' sugar in a fine-mesh sieve and heavily dust the doughnuts prior to serving.

## BEIGNETS WITH POWDERED SUGAR

*Yield: 2 dozen beignets*

Beignets, a New Orleans specialty, are fried, raised pieces of dough that are sprinkled generously with confectioners' sugar after they are fried.

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*1 cup lukewarm water*

*2 1/4 teaspoons active dry yeast*

*1/4 cup granulated sugar*

*1 large egg, beaten*

*1 cup whole milk*

*1 teaspoon sea salt*

*3 1/2 cups unbleached all-purpose flour, plus more for dusting work surface*

*3 tablespoons unsalted butter, softened*

*Vegetable oil, for deep frying*

*Confectioners' sugar*

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1. In a small bowl, combine the water and yeast and let stand until the yeast is frothy, about 5 minutes.
2. To a large bowl, add sugar, egg, milk, and salt; whisk to combine. Gradually stir in 2 cups of flour and stir until smooth. Stir in the yeast mixture, followed by the butter. Slowly add the rest of the flour, 1/4 cup at a time, until combined and the butter is fully incorporated. Cover and refrigerate at least 4 hours.
3. Remove the prepared dough from the refrigerator and punch down dough. Place dough on a floured cutting board and roll out to 1/8-inch thick. Using a pizza cutter, cut into rectangles, approximately 2 x 2 inches.
4. Pour oil into a large heavy pot and heat to 350°F. Using a slotted spoon, carefully place the beignets, 2 or 3 at a time, into the oil and cook, turning often, until the batter puffs up and is golden-brown, 4 to 6 minutes. Use a slotted spoon to transfer the cooked beignets to a paper towel-lined plate. Sprinkle with confectioners' sugar and serve immediately.

## CHURRO FRITTERS WITH MEXICAN HOT CHOCOLATE SAUCE

*Yield: 4 to 6 servings*

If you happen to have a churro maker, you can use this recipe to turn out long fluted pastries. Otherwise, just use two spoons to shape and drop dollops of the dough into the hot oil to create delicious little fritters.

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### *Churro dough:*

*Vegetable oil, for frying*

*1 cup water*

*1/2 cup (1 stick) unsalted butter*

*1/4 teaspoon fine sea salt*

*1 cup unbleached all-purpose flour*

*3 eggs, beaten*

### *Chocolate sauce:*

*2/3 cup heavy whipping cream*

*6 ounces semisweet chocolate, finely chopped*

*1 tablespoon cocoa powder*

*1/2 teaspoon ground cinnamon*

### *Cinnamon Sugar:*

*1/4 cup granulated sugar*

*1/2 teaspoon ground cinnamon*

*1/4 teaspoon fine sea salt*

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1. Preheat a deep fryer or a medium heavy saucepan filled with 3 inches of oil to 350°F. Line a baking sheet with parchment paper and spray lightly with cooking oil.
2. *To make the churro dough:* Combine 1 cup of water with the butter and salt in a saucepan and bring to a boil over high heat. Using a wooden spoon, stir in flour. Reduce the heat to low and stir vigorously until the mixture forms a ball around the spoon, about 1 minute. Remove the dough from the heat and, while stirring constantly, gradually beat the eggs into the dough. Transfer to a pastry bag fitted with a #8 star tip. Pipe dough into 6-inch long logs onto the prepared baking sheet. Transfer baking sheet to freezer to set.
3. *To make the chocolate sauce:* To a small saucepan, add cream and place over low heat. Bring to a simmer, being careful not to let it boil over. To a small bowl, add chocolate, cocoa, and cinnamon. Pour hot cream over chocolate and let stand for 5 minutes. Whisk sauce until smooth and set aside in a warm place, such as near the stovetop.
4. *To prepare cinnamon sugar:* To a large bowl, add sugar, cinnamon, and salt; mix to combine and set aside.
4. *To fry fritters:* Gently drop a few fritters into the oil at a time. Turn the churros frequently and cook until they are deep golden brown, about 6 minutes. Once churros are cooked, remove from oil and drain on paper towels for a minute.
5. When the fritters are just cool enough to handle, roll them in the cinnamon sugar.
6. *To serve:* Pool chocolate sauce onto the center of each dessert plate and pile 4 fritters over the top. Drizzle with additional sauce and serve immediately.