

“Fried mice” donut dough with cinnamon sugar

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

For the batter

300 g	Flour, smooth
50 g	Powdered sugar
2 pcs.	Egg yolks
250 ml	Milk
50 g	Butter, melted
7 g	Yeast, dried
1 pinch	Sea Salt, Coarse
200 ml	Sunflower oil

To sprinkle

5 tbsp.	Granulated sugar
1 tbsp.	Cinnamon, Ground

For the apple sauce

0.5 kg	Apples
2.5 tbsp.	Granulated sugar
0.5 pcs.	Organic lemon
125 ml	Water
0.5 pkt.	Apple Strudel Seasoning Mix

Preparation

1. First mix the flour with the yeast in a bowl. Now add the other ingredients one by one and use the hand mixer to achieve a smooth batter. Then cover and leave to prove for at least half an hour.
2. Meanwhile, combine the granulated sugar with the cinnamon.
3. Next add the oil to a pot or tall pan and heat slowly. Use a spoon to gently lower the dumplings into the oil and fry until golden brown. Then allow to drain on a piece of paper towel.

HINT: To find out whether the oil is the correct temperature, simply dip a wooden spoon into it. If small bubbles appear, the oil is at the perfect temperature.

4. Toss the fried mice in the cinnamon sugar. Home-made apple sauce would make the ideal accompaniment. You can prepare the puree the day before and simply keep it in the fridge.
5. To make the apple puree, squeeze the lemon and add to a pan with the Apple Strudel Seasoning Mix and 1/8 liter of water.
6. Peel the apples, remove the cores and dice. Make sure the whole apple cores are removed completely. Bring the diced apple to a boil in the lemon-infused water.
7. Allow to simmer for around 20 minutes until the apples are soft. Now use a hand blender to finely puree. The apple sauce is ready.

HINT: If you have a sweet tooth, add 1 tablespoon of honey or maple syrup.