

# Thermomix Malasada Donuts

Have you ever tried the Leonard's Bakery Malasadas or Donuts? Malasadas or Portuguese donuts are a wonderful must make donut! Filled with vanilla custard, guava jam or passion fruit curd they're also an absolute dream to make in the Thermomix. Firstly the custard is made without the need to stir anything yourself and the dough is kneaded and ready within minutes!

Thermomix Malasada Donuts

An Original Recipe by Lorraine Elliott

Preparation time: 30 minutes plus 2 hours resting/cooling time

Cooking time: 25 minutes

Makes 18 Donuts

1 tablespoon instant dried yeast  
1/8 cup/30ml milk  
1/3 cup/65g sugar  
4 cups/480g flour  
1 cup/250ml hot milk  
80g/3ozs butter  
4 eggs, large at room temperature  
1 teaspoon vanilla  
1/2 teaspoon salt  
Crème pâtissière

500ml/16.9flozs milk  
90g/3ozs. sugar  
30g/1oz. cornflour  
2 eggs  
2 egg yolks  
1 teaspoon vanilla bean paste  
To Fill and Roll

1 cup/200g/7ozs. sugar  
400g/14ozs jam (guava jam, passion fruit curd)

Step 1 - Place the yeast, 40ml milk and sugar in the Thermomix bowl and set to 2 minutes, 37C and speed 1. Add the flour, hot milk, butter, eggs, vanilla and salt and place on speed 6 for 6

seconds. Then knead for 3 minutes. It will be quite a sticky dough. Place in a very large bowl (it will swell up high) and cover and allow to rise for 1.5 hours or until triple in size.

Step 2 - While it is rising, make the creme patissiere. Place all ingredients in the Thermomix bowl and set to 7 minutes 90C and speed 4. Place in a bowl and place cling film on top touching the surface so that a skin doesn't form.

Step 3 - Punch down the dough when it is ready and flour a surface and roll the dough out until an inch thick. Cut out rounds with a 6cm/2.4 inch cutter placing them apart about an inch and allow to rise for 30 minutes.

Step 4 - Heat oil to 180C/350F in a large pot and add three donuts at a time to the oil. Keep checking the oil temperature and adjust it up and down to keep it at 180C/350F. Place on a double paper towel lined tray and allow to rest for a few minutes before rolling in sugar.

Step 5 - Place your fillings in a piping bag and using a small, sharp knife cut into the side of a donut and pipe the filling in. I put some jam, then the custard and then some jam again so that you can see from a glance what the filling is. Serve while warm!