



# ORANGE AND YUZU DOUGHNUTS

*Doughnuts, need we say anymore!? These are filled with fragrant yuzu and mandarin custard and sprinkled with orange sugar.*

Prep time 40 minutes | Cook time 45 minutes | Serves 10

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1 vanilla pod	2 x 7g fast action yeast
Peeled zest of 1 orange or mandarin	2 Clarence Court eggs, beaten
200ml milk	40g unsalted butter, melted
3 Clarence Court egg yolks	Finely grated zest of 1 one orange
60g caster sugar	140g tablespoons caster sugar
2 tablespoons cornflour	Vegetable oil for frying plus extra for greasing
600g plain flour plus extra for dusting	2 tablespoons yuzu juice
225ml warmed milk	100ml double cream
40g caster sugar	A few pieces of candied peel, sliced

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Cut the vanilla pod in half and remove the seeds. Add to the saucepan with the mandarin zest and milk. Place the pan on a low heat until the milk is steaming and allow the flavours to infuse. Place the egg yolks in a large mixing bowl and whisk with sugar and cornflour. Strain the milk through a sieve into the egg yolk mixture. Return the mix to the pan and stir until thickened. Spoon into a bowl and cover with clingfilm. Allow to cool then place in the fridge.

Meanwhile place the plain flour in a mixing bowl. In a measuring jug add the warm milk, caster sugar and yeast. Mix well and leave until the yeast is bubbling. Make a well in the centre of the flour then add the beaten eggs and melted butter. Use a dinner knife to gradually incorporate the flour into the liquid then use your hands to form a rough dough. Tip the dough out onto a lightly floured surface and knead for about 5 – 10 minutes or until the dough is smooth and springy. Lightly oil the bowl, shape the dough into a ball and return the dough to the bowl. Cover the bowl with cling film (or place in a large roasting bag) and place the bowl in a warm place to double in size (this takes around 30 minutes to an hour).

Once the dough has risen, turn it out on to a clean, lightly floured work surface and divide into 12 balls. Place the balls on two lightly oiled trays and cover again with cling film or pop into a proving bag (a large roasting bag also works well and can be reused). Allow to rise for a further 30 minutes in a warm place.

Meanwhile place the orange zest and 40g sugar in a food processor and blitz until fine then stir into the remaining sugar and spread out on to a tray.

When the doughnuts have proved, place a large saucepan filled half-way with vegetable oil on a medium heat. Have a spider and tray lined with kitchen roll ready. Heat the oil to 160-170c. Cook the doughnuts in batches until golden on one side and flipping over to cook on the other. Remove the doughnuts to the tray lined with paper to blot off any excess oil then coat the doughnuts in the orange sugar and allow to cool.

Meanwhile, beat the yuzu juice into to the custard. Whip the cream to soft peaks and fold through custard. Put a plain nozzle on a piping bag and fill with the custard. Use a small sharp knife to cut a small hole into the centre of the doughnut. Carefully fill the doughnuts with custard stick a piece of candied peel on each.



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