



Fix & Fogg Peanut Butter Maple Bacon Donut

Makes 10 delicious donuts.

Donut Construction

- 1 recipe of cooked donuts
- 1 recipe salt caramel and Fix & Fogg Diplomat cream
- 1 recipe maple glaze
- 5 Tbsp Ultimate maple grilled bacon.

Instructions

1. Evenly pipe the diplomat cream into each donut.
2. Reheat the glaze to a pourable consistency and evenly pour over the top of each donut.
3. Quickly sprinkle more chopped bacon over the glaze before it sets.

Bakery Style Donuts

- 150g buttermilk
- 1 large egg
- 57g salted butter - melted
- 90g cold water
- 450g all purpose flour
- 72g castor sugar
- 1/2 tsp salt
- 2 Tbsp instant yeast

Method

1. Place all the ingredients into a bowl and mix well using the dough hook attachment.
2. Mix at a medium speed for 15 minutes. Once mixed, cover the bowl with cling film and leave to rest at room temperature for 30 minutes.
3. Remove the dough from the bowl and place onto a lightly floured surface. Roll the dough with a rolling pin, until 2-3 cm thickness is reached.
4. With an 8cm cutter cut all the dough into circles. Combine the remaining dough, roll and cut again until all the dough is used.
5. Sprinkle a baking parchment lined tray with a little more flour and place the cut rounds onto the paper. Cover with cling film and leave to rise for 1-1 1/2 hours or until they have doubled in size.
6. Fry in oil that has been heated to 160°C. After one minute, turn each donut and continue to fry for a further one minute. Remove from the oil and leave to fully cool before piping.

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Maple Grilled Bacon

- 1 pkt Harrington's Ultimate Middle Bacon
- 3 Tbsp pure maple syrup

Directions

1. Preheat your oven to 190°C and arrange a single layer of bacon onto a baking parchment - lined baking tray. Bake until the fat has slightly rendered and the bacon is beginning to brown, 8-10 minutes. Drain off any fat and reserve for other recipes.
2. Brush each piece of bacon evenly with the maple syrup then return to the oven and back for a further 4-5 minutes and bake until evenly browned.
3. Transfer the bacon to a wire rack to drain and cool.

Salt Caramel and Fix & Fogg Peanut Butter Diplomat Cream

- 1 recipe diplomat cream
- 85g Fix & Fogg smooth peanut butter
- 50g salt caramel
- 65g maple grilled Harrington's Ultimate Middle Bacon

Directions

Carefully fold together all the ingredients to combine. Transfer the mixture to a piping bag and place in the fridge until needed.

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Diplomat Cream

- 3 egg yolks
- 1/4 cup caster sugar
- 2 tbsp cornflour
- 2 tbsp plain (all purpose) flour
- 1/2 tsp vanilla extract
- 1 1/4 cups milk
- 2/3 cup cream

Directions

1. Beat the egg yolks, sugar, cornflour, flour and vanilla together.
2. Bring the milk to the boil in a pan. Slowly pour on the egg mixture, whisking all the time.
3. Pour the custard into the cleaned pan and cook over a low heat, stirring constantly, until it has thickened. Return to a clean mixing bowl, cover the surface with a piece of clear film and set aside to cool.
4. Whip the cream until thick, and then fold into the custard.

Salt Caramel

- 1/2 cup cream
- 50g butter
- 1/2 cup caster sugar
- 1/3 cup water
- 1/2 - 1 tsp flaked sea salt

Directions

1. Heat together the cream and butter in a small pot over medium heat, until the butter has melted.
2. In a separate medium sized pot add the sugar and water. Bring to the boil and reduce the heat slightly. Continue to cook until a light amber coloured caramel is reached.
3. Remove from the heat and very carefully add the cream and butter mixture. Being very careful as the mixture will boil.
4. Add the salt and stir well to combine.
5. Cool and store in the fridge.