

Loukoumades

Loukoumades are Greek donuts. We are serving ours with a honey and passionfruit syrup.

Ingredients:

- 17gm satchel dry yeast
- 1 tbsp castor sugar
- 2 cups warm water
- 3 cups plain flour
- big pinch of sea salt
- 1½ Cup Chris Traditional Greek Style Natural Yoghurt
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 1 tbsp real vanilla extract
- 50gm passionfruit pulp
- 4 tbsp honey
- 1 tbsp castor sugar
- 3 tbsp water
- 4 tbsp pistachios finely chopped

Method:

- In a jug, mix yeast and sugar with half a cup of the warm water and leave for 5-10 minutes or until foamy and active
- Pour the activated yeast mixture into a large bowl and stir in the remaining warm water, yoghurt, flour, salt, nutmeg and vanilla extract
- Once the batter is silky smooth, cover the bowl with cling film and let the mix prove in a warm place until it is almost double in size, (which will take about 1-1½ hours.) When it's ready it will be very soft and bubbly, like stringy honeycomb
- Once the dough is ready, heat oil in a deep pot or deep

fryer to 180°. Take spoonful's of fluffy dough and drop carefully into the hot oil, turning them around as they puff up and turn golden. The perfect Loukoumade is golden, crisp and puffy

- Once they're ready, dust with castor sugar and place on a serving platter, on top a swirl of Chris' Greek Style Natural Yoghurt. Stack the hot Loukoumades and drizzle with warm honey and fresh passionfruit pulp. Finally sprinkle over some chopped pistachios and serve