



Chevre Filled Donuts

INGREDIENTS

Doughnut

1 cup buttermilk milk
½ granulated sugar
¼ cup butter
1 teaspoon salt
2 ½ teaspoons active yeast
2 tablespoons warm water
3 ½ to 4 ½ cups bread flour
2 large eggs, beaten

Filling

4 oz **LaClare Original Chevre**, room temperature
1/2 cup fresh blueberries
1/4 cup sugar
1 egg
Oil For frying
Additional sugar to roll doughnuts in

DIRECTIONS

1. In a small sauce pan heat buttermilk, sugar butter and salt together just until the butter melts. Remove and allow to cool to room temperature. Meanwhile, in a small bowl add yeast and warm water together. Mix with a fork and allow it to sit for 5 minutes or until bubbly.
2. In the bowl of your electric mixer using your dough hook, mix in your buttermilk mixture and 1 cup of your flour. Once combined mix in your yeast. With the mixer on medium speed add in a 1/2 cup of flour at a time until the dough comes together. Scrape down the sides as needed. When the dough is just slightly sticky, turn mixer to high speed. and allow to mix for 5 minutes. If the dough has not come together and is too sticky through the mixing time. Turn mixer off and add 1/4 of flour as needed. Once dough is elastic remove from mixer and place in a buttered bowl. Cover with a dish towel and allow to rise in a warm spot until doubled. (This may take anywhere from 30–90 minutes depending on the temperature of your house and the brand of yeast)
3. Once dough has risen. Remove from bowl on a lightly floured surface. Roll dough out until it is about 1/2 inch thick. Using a round cookie or biscuit cutter cut 3 inch circles of dough out. Set aside on a parchment paper lined cookie sheet, cover with a dish towel to rise until doubled in size. With the dough scraps you can roll them into balls or cut them into small pieces. Also set aside to rise. Meanwhile heat your fryer to 375° F.
4. Once doughnuts have risen, give each a small press flattening them just slightly, place them in the fryer 2 at a time. Fry until golden all over. I flip the doughnuts around and submerge in the oil with a wooden spoon to ensure even browning. Once they are finished frying place them on paper towels to drain the extra grease.
5. While doughnuts are still hot sprinkle and roll in sugar. Set aside to cool completely.
6. In your food processor, add the chèvre, sugar and blueberries together. Pulse until combined.
7. Whisk one egg into the mixture and heat and whisk constantly over a double boiler until mixture has thickened. Place filling in the refrigerator until cold.
8. To assemble your doughnuts. In the side of each doughnut, using a sharp knife cut a small X through the center going all the way to the back.
9. Fill a piping bag with your chevre filling. Place tip in the small X you just cut and pipe filling into the centers.
10. Best if enjoyed right away. Store doughnuts in an airtight container in the refrigerator.