

Antonella's Kitchen

taste the culture!



Little doughnuts

Batch cooking

prep. time 40 minutes

Ingredients

- 1 cup of wine—red, white or rose', it doesn't matter
- 1 cup of olive oil—don't use vegetable oil, it spoils the flavour
- 1 cup of sugar
- Enough flour to make dough.
- Plus sugar to sprinkle on top

Method

1. Warm up the oven 190 C/375F/gas mark 5
2. Cover a baking tray with a grease proof paper
3. In a small bowl, add a couple of spoons of sugar. Put aside.
4. In a large bowl, pour the glass of wine, plus the oil, then the sugar. Whisk thoroughly.
5. ***For this passage, you need to judge with your eyes and hands.*** Pour enough flour in the bowl to make a dough mix.
6. Knead the dough until it becomes elastic.
7. Dust a work surface with flour. Take a small bit of dough and roll it into a long, thin sausage. Loop the sausage into a ring. Dust one side of the doughnut with sugar. Put the doughnut, sugared side up, onto the baking tray.
8. Repeat using all the dough. The donuts will expand a little, so don't put them too close to each other. Bake for 15/20 minutes.

Notes
