



GRANADILLA DOUGHNUTS

Doughnuts

Place all the ingredients except butter and oil in the bowl of a stand mixer fitted with a dough hook. Mix on low speed until the ingredients have come together. Continue to mix on medium speed for 5 minutes. Start to add the butter in small quantities until well incorporated. Continue mixing for 6 to 8 minutes or until the dough looks smooth, glossy and elastic. Place it in a lightly greased bowl, cover it with cling wrap or a damp tea towel, and allow to rise for 2 to 3 hours in a warm place or until double in size. Knock the dough down, return it to the bowl, cover and place in the fridge for 4 hours.

Flour two baking trays. On a lightly floured work surface, roll the dough out to about 2 cm thick. Cut the dough into rings using a cutter, and use a smaller cutter to make the holes in the centre. Place the dough rounds in the baking trays, leaving 5 cm between them. Cover with cling wrap and allow to rise for about 2 hours or until doubled in size. Half-fill a heavy-based saucepan with sunflower oil and heat to 180°C. Fry the doughnuts in batches - be careful not to crowd the pan - until golden brown on both sides. Transfer the doughnuts to a dish lined with paper towel to absorb excess oil and leave to cool.

Granadilla glaze

Combine all the ingredients and stir until incorporated. Set aside to cool. Dip the tops of the doughnuts into the glaze and place on a wire rack to set.

Makes 12 doughnuts

500 g white bread flour
65 g castor sugar, plus extra for coating
10 ml salt
15 ml instant yeast
4 eggs
zest of 1 lemon
155 ml water
125 g unsalted butter, softened
sunflower oil for deep-frying

10 ml coconut cream
60 ml fresh granadilla pulp
125 g icing sugar

MALIBU SORBET

Place the rum in a saucepan and burn off the alcohol until 150 ml is left. Add the rest of the ingredients and stir over low heat until the sugar has dissolved. Allow to cool completely and pour through a sieve to remove the desiccated coconut.

Place the mixture in an ice-cream churner and churn until it forms a thick frozen texture. Scrape the sides of the churner periodically to ensure an even texture. Scoop into a freezer-safe container with a lid and place in the freezer for at least 1 hour before serving.

Makes 1,2 l tub

300 ml coconut rum (Malibu)
2 tins (800 ml) coconut milk
10 g desiccated coconut
45 ml liquid glucose
juice of 1 lemon
150 g sugar