

Apple Donuts and Banana Donuts with the thermomix

Apple Donuts and Banana Donuts with the thermomix

| | | | |
|---------------------------|------------------------------|---------------------------------|-------------------------|
| 7 min | 7 min 8 min | 7 min 8 min 15 min | 7 min 8 min 15 min 2/10 |
| 7 min 8 min 15 min 2/10 7 | 7 min 8 min 15 min 2/10 7 13 | 7 min 8 min 15 min 2/10 7 13 13 | |

7 min 8 min 15 min 2/10 7 13 13

200G of flour
200G of beer
20G of sugar
3 eggs
2 apples
2 bananas
1 pinch of salt

200G of flour
<span itemprop="

Whisk the egg whites:

Â»

Place the egg whites in the thermomix bowl, insert the whisk.

Â»

Add a little salt and set 4 minutes gradually increasing the speed to 3.5 speed.

Â»

Reserve the white in a bowl.

Make donut dough:

Â»

Put the egg yolks and sugar in the thermomix bowl and mix 30 seconds on the speed 3.

Â»

Add the flour, beer and pinch of salt and set the speed to 45 seconds.

Â»

Stir in gently the dough with the egg whites.

Cooking Donuts:

Â»

Set your fryer to heat up to 180°C.

Â»

Peel the apple, remove the core and cut into slices.

Â»

Remove the skin from the bananas and cut them in the direction of the length.

Â»

Dip the apple slices into the donut dough and gently lay them in the fryer. Fry at least 7 to 8 minutes.

Â»

Remove the fritters from the deep fryer and drain in a colander,.

Â»

Apple Donuts and Banana Donuts with the thermomix

Dip the banana into the dough and place them delicately in the fryer, fry 7 to 8 minutes.

Â»

Remove the fritters from the deep fryer and drain.

You can sprinkle your donut with caster sugar if you wish. Enjoy these delicious Thermomix donuts. Yum ;)