

Apple Donuts and Banana Donuts with the thermomix

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

200G of flour
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Whisk the egg whites:

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

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

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Reserve the white in a bowl.

Make donut dough:

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

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

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Stir in gently the dough with the egg whites.

Cooking Donuts:

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Set your fryer to heat up to 180°C.

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

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

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

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

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

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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 ;)