

Raciones para 8

500 g
Flour
3
Eggs
1 teaspoon
Yeast
120 g
Sugar
100 ml
Olive oil
1 Zest
Orange

Sugar to dust

Olive oil for frying

- 1 Beat the eggs in a large bowl.
- 2 Add the sugar, olive oil, and orange zest, and beat well until all the ingredients are mixed together.
- 3 Sift the flour and yeast over the rest of the ingredients.
- 4 Knead until you have made an even mass and it doesn't stick to your hands.
- 5 Place in a bowl, cover, and leave it for one hour.
- 6 Divide the dough into small portions, making balls out of them. Join two together, and squash them with the palm of your hand, making a hole in the centre. Keep in mind that this hole should not be too small because it will close when frying.
- 7 Put plenty of olive oil in a frying pan, and heat and fry the donuts until they are golden brown.
- 8 Take them out from the pan, drain them using a slotted spoon, and directly transfer them to a plate with sugar, rolling them in it. Remove any excess sugar and place on another plate.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/rosco-de-naranja-hechos-con-la-receta-tradicional/>

