Orange donuts

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/en/receta/roscos-de-naranja-hechos-con-la-receta-tradicional/