



## **Doughnut-holes with spicy syrup.**

Recipe by Clem Pedro

Serves: 12-15

Cooking: 30min

Difficulty: Easy

### **Ingredients :**

#### *For the syrup:*

- 3 cups water
- 1 cup Selati plantation sugar

#### *Wrapped in muslin cloth:*

- 1t caraway seeds
- 5 black peppercorns
- 1 cinnamon stick

#### *For the doughnut holes:*

- 1 ¼ t baking powder
- 1 ¼ cup flour
- ¾ t salt
- ½ cups Selati plantation sugar
- ½ cup buttermilk
- ½ t vanilla extract
- 1 free-range egg lightly beaten
- 1 ½ T butter, melted

### **Methods :**

#### *For the syrup:*

- Heat the water and Selati sugar together over a medium heat, bringing it to a gently simmer allowing it to bubble away.

- Add the bag with the spices and allow it to infuse flavour into the syrup. Simmer for about 10 minutes reducing to a syrup then remove from the heat.

*For the doughnut holes:*

- Add the dry ingredients to a mixer. In a separate bowl combine the buttermilk, vanilla, egg and melted butter.
- Turn the machine on a low speed before slowly pouring in the wet ingredients until all has been added and a wet batter is formed.
- Heat oil for shallow frying
- Using a large ice cream scoop: scoop some of the batter into the oil and brown for about 45 seconds or until brown. Turnover and cook the other side in the same manner. Remove the browned doughnut holes and add to the syrup coating well before serving.