

STICKY MILK TART FILLED DOUGHNUTS

Makes 15

Hands-on time: 40 minutes

Hands-off time: 30 minutes

INGREDIENTS

For the milk tart filling:

3 tbsp custard powder

½ tin (192g) condensed milk

½ tsp ground cinnamon

3 tbsp Rose's Ginger Flavoured Cordial

For the doughnuts:

2 cups double cream plain yoghurt

4 cups self-raising flour

¼ tsp salt

Oil, enough to deep fry

1 cup Rose's Ginger Flavoured Cordial

Serving suggestion:

Lemonade

Rose's Ginger Flavoured Cordial

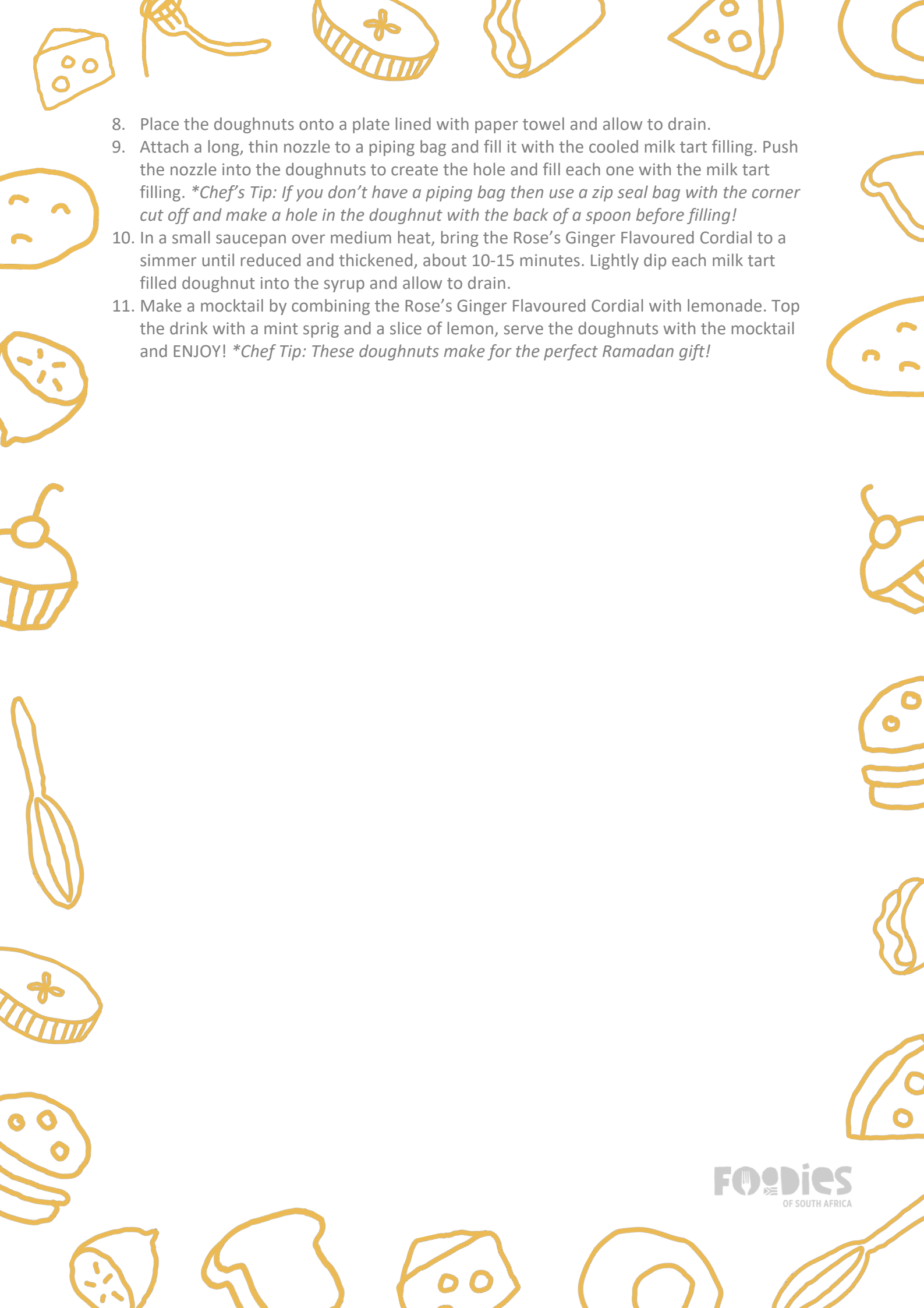
METHOD

For the milk tart filling:

1. In a large, heatproof bowl, combine the custard powder with 1 cup of water and stir to dissolve. Add in the condensed milk and cinnamon and stir to combine.
2. Microwave the mixture on high for 7 minutes, stopping to whisk every minute. Add in the Rose's Ginger Flavoured Cordial and stir to combine.
3. Cover the bowl with cling wrap so that it is touching the top of the custard. Place the bowl in the fridge for 20 minutes to cool. **Chef's Tip: Covering the top of the custard with cling-wrap prevents a skin from forming!*

For the doughnuts:

4. While the filling is cooling, prepare your dough. Combine the yoghurt, self-raising flour and salt in a medium sized bowl and mix with a wooden spoon until it starts coming together.
5. Turn the mixture out onto a lightly floured surface and knead until it forms a smooth dough, about 8 minutes. **Chef's Tip: Dust your hands in flour so that the dough does not stick to your hands!*
6. Divide the dough into 15 evenly sized balls and roll neatly in between your hands.
7. Pour the cooking oil into a medium sized pot, about 4cm deep and place the pot over a medium heat. Deep fry the doughnut balls for 5-6 minutes, until golden brown. **Chef's Tip: To test if the oil is hot enough, dip the end of a wooden spoon into the oil, the oil is ready if small bubbles appear around the spoon!*

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- A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, a fork with a noodle, a round flatbread, a slice of pizza, a mushroom, a lemon slice, a cupcake, a butter knife, a burger, and a slice of watermelon.
- Place the doughnuts onto a plate lined with paper towel and allow to drain.
 - Attach a long, thin nozzle to a piping bag and fill it with the cooled milk tart filling. Push the nozzle into the doughnuts to create the hole and fill each one with the milk tart filling. **Chef's Tip: If you don't have a piping bag then use a zip seal bag with the corner cut off and make a hole in the doughnut with the back of a spoon before filling!*
 - In a small saucepan over medium heat, bring the Rose's Ginger Flavoured Cordial to a simmer until reduced and thickened, about 10-15 minutes. Lightly dip each milk tart filled doughnut into the syrup and allow to drain.
 - Make a mocktail by combining the Rose's Ginger Flavoured Cordial with lemonade. Top the drink with a mint sprig and a slice of lemon, serve the doughnuts with the mocktail and ENJOY! **Chef Tip: These doughnuts make for the perfect Ramadan gift!*