

Rosinen Krapfen

Ingredients	Amount	Comments
Yield	60 Krapfen @ 50 g	
Water	500 g	
Milk	500 g	
Butter, unsalted	240 g	
Salt	Pinch	
Sugar	Pinch	
Flour, cake	600 g	Protein 7-9 %. Sifted.
Eggs	1000 g	
Baking powder	10 g	
California Natural Raisins	300 g	Thompson Seedless
Total	3150 g	

Method:

Bring water, milk, butter, sugar and salt to a full boil. Add flour with a wooden spoon. Stir vigorously until all flour is incorporated. Keep cooking until the bottom of the pan is covered with a thick crust. It is the last bit of mixing/ cooking which will take the raw taste out of the flour (85 °C).

Transfer into a mixing bowl. Using a paddle, mix on slow speed. Add the eggs one at a time, always waiting until the egg is completely incorporated. Once $\frac{3}{4}$ of the eggs have been added, add the baking powder. After all the eggs have been added, fold the dough by hand. Using an ice-cream scoop, drop the batter into the oil (190 °C). Do not overfill the fryer, as each Krapfen will expand to around quadruple of its size. While frying, occasionally poke the Krapfen with a fork to help with the expansion. Once the Krapfen are fully cooked (golden brown) remove from oil using a skimmer spider and place on paper towels. Dust generously with powdered sugar and serve hot.