O V E N D O N U T

Ingredients
A teaspoon and a half of yeast
a pinch of salt
vanilla
2 egg yolks
2 tablespoons of sugar
3 tablespoons melted butter
150ml warm milk
400 grams of flour
Donut dough:
squeeze of lemon
200 grams of sugar
Half a kilo of strawberries
strawberry sauce:

Directions
Strawberry sauce: we put in a mixing bowl half a kilo of strawberry, 200 ml of sugar and a little lemon juice, then mix them all, then put the mixture in a bowl over a medium heat and leave until boiling with constant stirring until we get the desired consistency. For the dough: we put in a bowl warm milk, melted butter, sugar, yeast, then stir the ingredients well, then add the egg yolk and vanilla, then mix the mixture well, then put the flour and salt to the previous mixture and knead the ingredients until we get the desired consistency, then we grease a bowl with a little of Then put the formed dough in it, close the bowl and leave until it ferments. After fermentation, we spread the dough and then shape it into donut pieces. After forming the donut pieces, we put the pieces in a tray, cover and leave for half an hour, then heat the oven at 190 degrees for half an hour, and then put the donut pieces into the oven and leave them for 10-12 minutes After 10 minutes, we take them out of the oven, then leave them for a while, then stuff them with honey, sugar, cinnamon and chocolate, and they are ready.

C H E F O M A R

Bon Apetit!