

Roasted Tomato-Mozzarella Donuts

Recipe By *The Peppermill*



Cooking and Prep:  8 h

Serves:  12

Contains:    

Preference: Dairy

Move over, jelly donuts! This savory donut is filled with all your favorite pizza flavors.

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: The Peppermill

Ingredients (15)

Filling

- 1 tablespoon dried oregano
- 3 cubes **Gefen Frozen Basil**
- 1/2 teaspoon crushed red pepper
- 1 teaspoon **Haddar Kosher Salt** or to taste
- 8 ounces shredded mozzarella
- 1 pint cherry or grape tomatoes

2 tablespoons **Bartenura Extra-Virgin Olive Oil**

Dough

6 cups flour

1 tablespoon **Gefen Instant Yeast**

1 and 1/2 cups whole milk, cold

1/3 cup sugar

1/4 cup canola oil

2 eggs

1 tablespoon garlic powder

2 teaspoons **Haddar Kosher Salt**

Start Cooking

Prepare the Dough

1. Combine all dough ingredients in mixer. No need to proof the instant yeast. Mix at low speed for five minutes, until smooth.
2. Remove from mixer and place in a greased bowl. Cover with plastic wrap and refrigerate overnight.

Roast the Tomatoes

1. Meanwhile, preheat oven to 300 degrees Fahrenheit.
2. Line a sheet pan with foil and place tomatoes on the pan. Add oil, herbs, salt and pepper; toss to combine. Roast for about 45 minutes, until tomatoes are blistered.
3. Remove from oven and cool. Transfer tomatoes to a container and refrigerate until needed.

Make the Doughnuts

1. Remove dough from the fridge and let rest one hour, until room temperature.
2. Divide into 12 equal pieces. Working with one piece at a time, roll it out to a four- to five-inch

circle.

3. Place two to three marinated tomatoes on dough round and add two tablespoons of shredded mozzarella.
4. Raise dough edges to form a ball around the filling, rolling gently on a floured surface to shape it. Set aside. Repeat with remaining dough.

Fry

1. Preheat oven to 350 degrees Fahrenheit. Prepare cooling rack over a sheet pan lined with paper towel. Heat three to four inches oil in six-quart stockpot until it reaches 325 degrees Fahrenheit on a deep-fry thermometer.
2. Place three to four donuts in the oil and fry until golden, about five to six minutes. Remove from oil and place on the rack. Repeat with remaining donuts.
3. Place rack and baking sheet in the oven and bake for 10 to 12 minutes until the inside of the donut is cooked through. Serve immediately.