

BEIGNETS



INGREDIENTS

100 g flour

85 g butter

85 g water

3 beaten eggs

10 dashes ANGOSTURA® cocoa bitters

¼ tsp salt

1 tsp granulated sugar

2 cups vegetable oil for frying

For dusting:

1 cup powdered sugar

5 dashes ANGOSTURA® cocoa bitters

Servings: 12

METHOD

Boil water, butter, salt and sugar for 2 minutes or until the butter is melted.

Add the flour and stir to dry out the dough. Let cool, then add the eggs in thirds, stirring constantly.

Add the ANGOSTURA® cocoa bitters and let the dough rest for an hour.

Place the vegetable oil in a frying pan and heat to 350°F. Using 2 spoons, scoop bite-sized pieces of the Choux pastry and fry until golden brown. Then, place the dusting sugar on a tray and roll or dip the fried beignets in the sugar until evenly coated.

Recipe by NA