

Sunflower oil, to fry

**For the strawberry chocolate —**

100g white chocolate, melted

50 ml double cream

½ tsp strawberry essence

A drop of pink gel food colour

Toppings include fresh flowers, doughnuts sprinkles and petals

**For the doughnuts —**

On a clean counter top, place the flour, yeast, sugar and salt. Make a well in the centre and add the egg, water, melted butter and milk; mixing slowly with your fingers. Slowly form a ball and knead lightly. Lightly brush a steel/aluminium bowl with oil and place the doughnuts inside. Place a damp cloth on top to cover and leave the bowl aside for 1-2 hours to be doubled in size.

Once the dough has risen, place on a lightly floured counter top and divide it in half. Using a roll pin roll out half of the dough to approximately ½ inch thickness. Cut out doughnuts using a cutter. Cut out square baking/parchment papers for each of the doughnuts and place a doughnut on top of each paper. Transfer on to cookie trays. Leave to rise in a warm spot. You can leave them in the oven at 50 C, along with a jug of boiling water placed inside the oven. Check every 20 minutes until the doughnuts have doubled in size.

Heat the oil to 180 C. You can test the oil with a small bit of leftover dough – watching to see if it fries immediately. If not, then the oil is still too cold. Drop the doughnuts one by one making sure not to overcrowd the frying pan. Fry until golden brown and turn. Remove and dry on kitchen towels. Cool and coat in chocolate and add the toppings.

**For the frosting —**

Melt white chocolate over double boiler or in the microwave (30 second blasts).

Slightly heat up the cream and add to the chocolate. Mix well until there are no lumps. Dunk the doughnut in one at a time and leave on parchment paper. Decorate with toppings as desired.

Keeps fresh for one day.

**SNOWFLAKE MACARONS**

Makes approximately 30 macarons (60 shells)

**Ingredients**

100g egg whites

6 tbsp granulated sugar

200g icing sugar

100g almond flour

**Method**

Line trays with baking sheets and have piping bags ready to with a circular tip nozzle. You can draw out 1 – 1½ in circles on the baking paper to act as a guide.

Whisk egg whites on a hand held electric mixer or a stand mixer. Add the sugar bit by bit as the mixture foams up. Whisk further 5 minutes until stiff and glossy.

In the meantime, mix almond flour with icing sugar and sieve them together. Add the dry mix to the meringue. Gently fold until all the ingredients are combined. Be mindful to not over do this step — 50 to 60 folds at most. We are looking for a thick 'ribbony' stage.

Transfer to piping bag and pipe out the macarons. Once done,



tap the tray thrice gently to let out air bubbles. Leave to dry for a few hours until hard to the touch.

Bake at 135 C for 12-15 minutes per tray. Once baked and cooled, pipe out snowflakes using royal icing. Fill with French buttercream or any topping you desire.

**CHRISTMAS COOKIES**

**Ingredients**

1 cup butter

250g sugar

1 egg

3 cups flour

1 tsp vanilla extract

Red food colouring

**Method**

Cream butter and sugar on a stand mixer/hand held electric mixer. Add in the egg and mix well. Add the vanilla extract and then the flour bit by bit. Do not mix more than what is necessary. The dough should come together.

Cut out a sheet of baking paper and place the dough on top. Cut out another piece and place on top of the dough. With a roller, flatten the dough evenly (like a rooti). Leave to chill in the fridge.

Cut out shapes and bake for 8-10 minutes until lightly golden at 180 C. Once cooled, use royal icing to pipe out trees and gloves.

Keep stored in ziplock bags. Keeps fresh for 3 weeks.

**Recipes and food styling by Saria Saguaro, The Flourist**

**Photo: Shahrear Kabir Heemel**

