

## Pomegranate Curd Filled Doughnuts

Makes about 16 3-inch donuts.

Anna Olsen created the doughnut dough recipe. The curd filling was adapted from Sarah Menanix's blog **Snixy Kitchen**. It is worth seeking out the dried hibiscus flowers called for in the curd recipe. Pomegranate juice, when heated, turns brown. The dried hibiscus flowers will keep the curd a vibrant pinky-purple colour.

### Pomegranate Curd:

$\frac{3}{4}$  cup Pomegranate juice  
 $\frac{1}{2}$  cup granulated sugar  
2 tablespoons dried hibiscus flowers (I order it online from Amazon)  
6 egg yolks  
2 teaspoons lemon zest  
2 tablespoons lemon juice  
 $1\frac{1}{2}$  teaspoons cornstarch, sifted  
6 tablespoons unsalted butter, cut into  $\frac{1}{4}$ -inch cubes

### Doughnut Dough

$\frac{2}{3}$  cup warm homogenized milk, just above body temperature (105° F)  
 $2\frac{1}{4}$  teaspoons (1 package) instant dry yeast  
 $\frac{1}{3}$  cup sugar  
3 eggs at room temperature  
 $3\frac{1}{2}$  cups all-purpose flour  
1 teaspoon salt  
 $\frac{1}{2}$  cup unsalted butter at room temperature  
vegetable oil, for frying

### For rolling donuts:

1 cup granulated sugar

1. **Make pomegranate curd:** Place pomegranate juice in a small pot and boil until reduced to  $\frac{1}{3}$  cup. Let cool slightly.
2. Pulse sugar and dried hibiscus in a food processor or spice grinder until hibiscus is finely ground. Prepare a double boiler, or fit a heatproof bowl over a large pot filled with an inch of simmering water.
3. In the heatproof bowl, combine hibiscus sugar, reduced pomegranate juice, egg yolks, lemon juice, lemon zest, and cornstarch. Whisk to combine. With stove on medium-high heat, cook, whisking continuously, until mixture thickens and reaches 170°F on thermometer, about 4-5 minutes.

4. Remove bowl from heat and strain curd through a fine metal strainer to remove any pieces of cooked egg or hibiscus. Add butter and whisk to melt and combine.
5. Cover in plastic wrap and refrigerate at least 3 hours.
6. **Make dough:** Add the milk, yeast, sugar and eggs to a bowl and blend slightly. Add the flour and salt and blend by hand or in a mixer fitted with the dough hook attachment. Immediately start adding the butter a bit at a time and continue to mix until the dough comes together. If using a mixer, continue to knead the dough until smooth and elastic, about 5 minutes. If mixing by hand, once the dough becomes too difficult to stir, turn it out onto a lightly floured surface and knead by hand until smooth and elastic. Place the dough into a lightly oiled bowl, cover the bowl with plastic wrap and let rise for at least 2 hours, or chill and let rise overnight in fridge.
7. Turn the risen dough out onto a lightly floured surface and roll it out to  $\frac{1}{3}$ -inch thickness. Use a 3-inch round cutter or drinking glass to cut out circles, re-rolling the dough if needed. Place the doughnuts onto a parchment-lined baking tray, cover the tray with plastic wrap and let the doughnuts rise for 45 minutes, if using room temperature dough or for an hour if using a cold dough.
8. Pour the oil into a tabletop deep fryer (following manufacturer's instructions) or into a large, deep pot so that it is only filled about 3 inches high. Heat the oil to 340°F (use a candy thermometer if cooking doughnuts in a pot). Have a baking tray lined with paper towel, with a cooling rack placed over it. Place a doughnut onto a slotted spoon and lower gently into the oil. Fit in as many doughnuts as you can, but with enough room that they have at least an inch between them. Fry the doughnuts for about 2-3 minutes, then flip over and fry for another 2-3 minutes. Use your slotted spoon to remove the doughnuts onto the cooling rack to drain.
9. Once donuts are cool, roll in granulated sugar.
10. Fit a disposable piping bag with a medium sized plain tip. Fill piping bag with curd. Using a chopstick, poke a hole in the doughnut. Gently slide the chopstick into the doughnut, carefully rotating from the initial opening but not widening it too much. This will open up a little more space inside of your doughnut for the filling. Insert the tip of the piping bag into the doughnut, gently squeezing the filling inside. Squeeze slowly, so that the filling has a chance to reach into air pockets in the doughnut and generously fill it.

Doughnuts are best served the same day they are made.