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## Pistachio Glazed Cronuts

## Ingredients

<strong>For dough:</strong>

125g bread flour

125g plain flour

150g butter

45ml milk

45ml water

35g sugar

8g dry yeast

4g salt

1pc egg

<strong>Pistachio filling:</strong>

110g white chocolate

210ml cream

250g pistachio paste

<strong>Finishing:</strong>

200g icing sugar

50g egg white

Strawberry

## Preparation

1 <strong>For the dough:</strong>

2 Blend the flour, yeast, butter and sugar in a food processor.

3 In a small pan, warm milk and water and set aside.

4 Combine the mixture, milk and the egg and place your dough in a chiller.

5 <strong>For the filling:

6 </strong>Combine flour, white chocolate, cream and pistachio paste then heat.

7 <strong>For the glazing:</strong>

8 Combine icing sugar, strawberries, lemon and egg white.

9 <strong>To make:</strong>

10 Get your dough, dust with flour and knead.

11 Fold the dough while brushing off excess flour.

12 Cut the dough in circular shapes and deep fry at 160 C for a minute on each side.

13 Be creative and put together the filling and glaze. Enjoy!

## Cooks Note

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