

Sourdough Beignets

Prep: 10 minutes • Cook: 20 minutes

Warm, pillowy beignets with a delicate tang from active sourdough are fried to a golden crisp and lavishly dusted with powdered sugar. Light yet indulgent, they melt in the mouth with a tender crumb and subtle richness of cream and butter.

Ingredients

- 3/4 cup (180 g) cream
- 1/3 cup (67 g) cane sugar
- 1 cup (227 g) sourdough starter (active and bubbly)
- 1 egg
- 3 tbsp (42 g) butter (melted and cooled)
- 2 1/2 cups (350 g) all-purpose flour
- 1 tsp (5 g) salt
- as needed neutral oil (for frying)
- as needed powdered sugar (for serving)

Instructions

1. Warm the cream in a small saucepan until warm but not hot; whisk in the sugar to dissolve, then let cool slightly.
 2. Transfer the cream mixture to a large bowl and add the active sourdough starter, egg, melted butter, flour, and salt; mix until a shaggy dough forms.
 3. Knead on a clean surface for about 5 minutes, until the dough feels smooth.
 4. Place the dough in a lightly greased bowl, cover with a tea towel, and let rise in a warm place until doubled, about 6–8 hours (longer if your kitchen is cool).
 5. Turn the dough onto a lightly floured surface; roll into a large rectangle about 1/4–1/2 inch thick.
 6. Cut into 1 1/2-inch squares using a sharp knife or pizza cutter.
 7. Arrange the pieces on a parchment-lined baking sheet, cover with a tea towel, and let rise 1 1/2 to 2 hours, or until about doubled.
 8. Heat 2–3 inches of neutral oil in a deep, heavy pot to 330–350°F (165–175°C).
 9. Fry 3–5 beignets at a time for 1–2 minutes per side, until golden brown.
 10. Remove to a cooling rack or paper towel-lined tray to drain excess oil.
 11. Dust generously with powdered sugar while warm; repeat with remaining dough and serve.
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