

PROSCIUTTO GRUYERE BISCUIT DONUTS

Dough

- 1 5 lb box Gold Medal™ Buttermilk Biscuit Mix
- 6 1/4 cups Buttermilk
- 1/2 tsp Salt
- 2 1/2 cups Prosciutto, small diced
- 7 1/2 cups Gruyere cheese, shredded
- 1 1/4 cups Chives, finely sliced

Coating

- 2 1/2 cups Parmesan cheese, grated

Cream Cheese Icing

- 5 cups Cream cheese, softened
- 1/2 cup Buttermilk
- 1/4 cup Chives, finely sliced

Finishing

- 24 Prosciutto, slices, quartered

Dough

1. Mix biscuit mix, buttermilk, salt, diced prosciutto, Gruyere cheese, and chives in a large mixing bowl according to box directions, until a soft dough forms. Do not overmix.
2. Place dough on a heavily floured work surface and dust flour over top; roll to a 3/4-inch thick rectangle.
3. Cut out donuts using a 3-inch cutter (reworking dough up to 2 times); place on a parchment-lined sheet pan to transfer to the fryer.

Coating

1. Drop dough in fryer oil preheated to 350°F; cook approx. 2 minutes per side.
2. Remove from oil and immediately coat in grated Parmesan cheese, coating all sides.
3. Place on a parchment-lined sheet pan and set aside until needed.

Cream Cheese Icing

1. Combine softened cream cheese and buttermilk in a mixing bowl fitted with a paddle attachment on medium speed until smooth.
2. Fold in chives, then place in a piping bag with a star tip.

Finishing

1. Pipe 0.25 oz Cream Cheese Icing on each donut.
2. Garnish with 1/4 slice of prosciutto and serve immediately.
 - * Garnish with additional chives if desired.

ADDITIONAL INFORMATION

Course	Breakfast , Brunch , Desserts , Starters
Category	Now Trending
Serving Size	95 Donuts