



FUSTINI'S[®]

Beignets with Fruit Dipping Sauce

Ingredients

- 1 1/2 cup of milk
- 1 tablespoon Fustini's balsamic (to match fruit in Dipping sauce)
- 3 cups flour, plus more for rolling out the dough
- 3 tablespoons plus one teaspoon baking powder
- 1 teaspoon sugar
- 1 1/2 teaspoons salt
- 1/4 teaspoon baking soda
- high-temperature oil, such as canola
- powdered sugar, for dusting

Fruit Dipping Sauce

- 10 ounces of the fruit of your choice
- 1/2 cup powdered sugar
- 2 teaspoons Fustini's infused balsamic to match your fruit choice

Sharon's Hint

You're spoiled for choice when it comes to fruit options: Asian Blackberry, Peach, Raspberry, Traverse City Cherry, West Michigan Blueberry

Directions

Step 1.

Pour milk into a measuring cup and add Fustini's balsamic; set aside 5 minutes. In a large bowl, combine all dry ingredients (flour through baking soda) and mix thoroughly. Add milk mixture, being careful not to overmix. Allow to rest 15 minutes.

Step 2.

Pour oil into a large, heavy-bottomed pan to a depth of 1/4". Heat on medium until temperature reaches 375 degrees. Meanwhile, transfer dough to a lightly floured board. Roll out to 1/8" thickness and cut into 2" squares. When the oil is hot, add beignets to the pan a few at a time, leaving plenty of room around each one. Cook about 1 minute per side until golden brown. Remove with a slotted spoon to paper towels to drain. Repeat with remaining beignets.

Dust with powdered sugar and serve with dipping sauce.

Step 3. Fruit Dipping Sauce

Combine all ingredients in a blender. Push mixture through a sieve to remove solids. Pour into a serving dish and serve at room temperature.