

# Mochi Donuts

150g	<i>tapioca flour</i>	Combine dry ingredients and mix well. Then add milk, egg, and vanilla extract. Mix until fully incorporated. Tip onto counter top and knead for about five minutes. This dough will be quite sticky.
100ml	<i>all purpose flour</i>	
40g	<i>sugar</i>	
3g	<i>salt</i>	
1.6g	<i>instant yeast</i>	Add softened butter and knead some more until evenly incorporated. Then transfer to a oil-coated bowl.
120ml	<i>whole milk</i>	
1	<i>large egg (50g)</i>	Bulk-ferment for about 45min or until doubled in size.
	<i>vanilla extract</i>	
25g	<i>soft butter</i>	Cut out 8 sheets of parchment paper, about 15cm×15cm in size.

Fold, degas, and shape the dough, forming a log shape. Dust with flour as needed. Then divide into 8 even pieces. Use a scale to confirm. Shape into dough balls.

Sub-divide each dough ball into 8 smaller balls, then arrange on parchment paper in a doughnut shaped ring. Cover and rest for about 45min or until doubled in size.

Heat frying oil to 340°F (170°C). Lower donuts with parchment paper into oil. Fry until golden brown, about one minute. At this point, the paper can be removed and the donut should be flipped to be fried for another minute from the other side.

Transfer donut to a wire rack before serving.

*Makes 8 donuts.*