# Citrus Cheese Doughnuts with Orange Preserve

czas przygotowania: **60 min**

poziom trudności: **trudny**



Delicious homemade Polish doughnuts made with fresh curd cheese and a hint of lemon flavour. Filled with sweet orange preserve, fried until golden brown and dusted with icing sugar, these fluffy treats are perfect for Fat Thursday or any special occasion.

## Składniki

- Large eggs – 3
- Egg whites – 3
- Milk – 3 tbsp
- Plain flour – 1½ cups
- Grated Polish twaróg (curd cheese) – 1 cup
- Clarified butter – 1 tbsp
- Gellwe Lemon Flavouring – 1 vial
- Icing sugar – 2 tbsp
- Gellwe Vanilla Sugar – 1 tsp
- Fresh yeast – 30 g
- Lard, for deep-frying – 700 g
- Rectified spirit or rum – 40 ml
- Orange preserve, for filling – as desired

## Sposób przygotowania