



Donuts with Pecorino Toscano PDO

Ingredients:

- 300 g Italian 00 [plain] flour
- 200 g boiled potatoes
- 250 g soft Pecorino Toscano PDO
- 50 g butter
- 10 g baker's yeast
- 2 eggs
- Mixed seeds (sesame, poppy)
- nutmeg

Method:

Put the flour on a board and make a well in the centre. Add the mashed potatoes, the yeast previously dissolved in a tablespoon of milk, the melted butter, the grated cheese and an egg. Knead everything together.

Form a loaf and leave it to rise well covered with a cloth. After the dough has risen, roll it out and cut it into circles with a pastry cutter and then make a hole in the middle using a smaller pastry cutter. Brush the donuts with the remaining egg.

Decorate with the seeds and bake at 200-220 °C for about 30 minutes

The Consortium for the protection of Pecorino Toscano PDO would like to thank Lella's cooking school for the recipes.