

ADNAMS COPPER HOUSE GIN & TONIC DOUGHNUTS

Recipe donated by Kate Barmby, in support of
Nelson's Journey Purple Picnic week

500g strong white flour
50g caster sugar
40g unsalted butter, softened
2 eggs
14g instant yeast
1 ½ teaspoons salt
125ml warm milk
130ml Adnams tonic water
25ml Adnams Copper House Gin
2 tablespoons flavourless oil such as corn oil
50ml – 100ml Adnams Copper House Gin to coat



- Place all ingredients into a large bowl holding back a quarter of the milk.
- Stir with your hands until a dough is formed.
- Slowly add the enough of the remaining milk to form a soft dough and knead in the bowl for few minutes.
- Tip dough onto a lightly floured surface and knead until the dough is smooth and elastic.
- Place the dough into a clean bowl, cover with oiled clingfilm and leave to rise until it has doubled in size.
- Tip the dough out onto a lightly floured surface and knead it a few times.
- Divide the dough into 16 equal portions and shape each portion into a ball.
- Place all balls onto a floured baking tray, cover loosely with oiled clingfilm and allow to rise until they are 2 – 3 times their original size. Be patient it might take a couple of hours but they are worth the wait.
- Place an empty roasting tin on the floor of the oven and preheat the oven to 200°C (180°C fan, gas mark 6).
- Very gently brush the surface of each doughnut with flavourless oil.
- Immediately before putting the doughnuts in the oven pour approximately 1L boiling water into the heated roasting tin to create a burst of steam and then bake the doughnuts on the middle rack for 8 – 10 minutes until they are golden brown. They should have a good colour but still be springy to touch.
- Remove the cooked doughnuts from the oven and transfer onto a cooling rack. Whilst they are still warm, but not too hot to handle, in turn brush all the surfaces of each one with gin and coat immediately in flavoured sugar.
- When completely cool make a cut into the side of the doughnut into the centre with a small sharp knife.
- Generously spoon or pipe your Adnams Copper House Gin & Tonic Jelly into the centre of each doughnut.

ADNAMS COPPER HOUSE GIN & TONIC JELLY

250ml Adnams tonic water
1 tablespoon dried hibiscus flowers
1 strip of orange zest
Strained juice of a small lime
250g caster sugar
3 tablespoons liquid pectin

Pour the tonic water into a small saucepan and add the hibiscus flowers and the strip of orange zest.

Bring the liquid to the boil and turn off the heat and leave the flavours to infuse for about 10 minutes.

Strain the infusion through a very fine sieve then return it to the saucepan with 250g sugar and the juice of a lime.

Gently warm the mixture, stirring occasionally until the sugar has completely dissolved before bringing it to a rolling boil for 4 minutes spooning off any scum that appears on the surface.

Remove the pan from the heat and stir in the pectin followed by the gin.

Pour the jelly into a clean jar or bowl, cover and put it into a fridge until it is completely set before using.

ORANGE & HIBISCUS SUGAR

200g granulated sugar
1 teaspoon finely grated orange zest
1 dessert spoon dried hibiscus flowers
Lime & Mint Sugar
200g granulated sugar
1 teaspoon finely grated lime zest
12 large mint leaves, roughly chopped

Simply blitz the granulated sugar in a food processor with the other ingredients.

Spread the sugar over a baking tray lined with baking parchment and dry it in an oven set at the lowest temperature for a few minutes.

Blitz the sugar in the food processor again to make sure it is really fine before using.



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