

Normandy Filled Doughnuts
Makes 10 servings

Ingredients:

- 4 C Canola oil
1 tube (7 ½ oz) Refrigerated buttermilk biscuits, separated into 10 biscuits

Filling:

- 1 C Boursin Cheese
¾ C Apricot preserves

Method:

1. Combine the two ingredients in bowl and then put mixture in a piping bag. Set aside.

Procedure:

- 1) In an electric skillet or deep-fat fryer, heat oil to 375°F. Fry biscuits, a few at a time, for 1-2 minutes on each side or until golden brown. Drain the doughnuts on paper towels.
- 2) Cut a small hole in the corner of a pastry or plastic bag; insert a very small tip. .
Serve immediately.

Toss doughnuts in chopped hazelnuts before serving.

Options:

- Smoked salmon mousse
- Chicken mousse
- Prosciutto & melon wraps
- Mushroom & Sundried Tomato Duxelle
- Pesto (thick)