

## How I Make Pillowy Bombolini Filled with Vanilla Pastry Cream

There's something magical about biting into a warm, sugar-dusted



**OVEN**  
**320°F**

**TIME**  
**8 to 10 min**

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### INGREDIENTS

- 2... teaspoons instant yeast
- $\frac{1}{2}$  cup lukewarm milk
- 3 tablespoons granulated sugar
- $2\frac{1}{2}$  cups all-purpose flour
- 2 tablespoons potato starch (optional for fluffier texture)
- ... teaspoon salt
- 3 egg yolks
- ... cup unsalted butter, softened
- Vegetable oil for frying
- Sugar or powdered sugar for coating
- $1\frac{1}{2}$  cups whole milk
- ... cup granulated sugar
- 2 tablespoons cornstarch
- 1 tablespoon unsalted butter
- 1 teaspoon vanilla extract

### DIRECTIONS

1. **Step 1: Make the Dough** I start by dissolving the instant yeast in warm milk with a pinch of sugar. After five minutes, it's bubbly and ready to go.
2. In a mixing bowl, I combine the flour, potato starch (if using), and salt. I stir in the yeast mixture, egg yolks, and softened butter, then knead the dough until it's soft, elastic, and just slightly tacky. This takes about 8 to 10 minutes by hand or 5 minutes with a mixer and dough hook.
3. I shape the dough into a ball, place it in a greased bowl, cover it, and let it rise in a warm spot until doubled in size-about 1 hour.
4. **Step 2: Shape the Bombolini** Once the dough has risen, I roll it out into a 9x9 inch square, about  $\frac{1}{8}$  inch thick. I use a round cutter to cut circles, then place each one on a small square of parchment paper so they don't stick. I cover them lightly and let them rise again for about 45 minutes, until they're puffed and airy.
5. **Step 3: Fry the Donuts** I heat vegetable oil in a deep pan to 320°F. Frying at this lower temperature ensures the outside doesn't brown too fast. I fry the donuts for about 90 seconds per side, flipping once, until they're golden and cooked through.
6. After frying, I drain them briefly on paper towels, then roll them in granulated or powdered sugar while still warm so it sticks.
7. **Step 4: Make the Pastry Cream** While the dough is rising, I make the pastry cream. I heat the milk with half the sugar and vanilla until steaming. In a separate bowl, I whisk together the egg yolks, cornstarch, and remaining sugar until smooth.

8. To temper the eggs, I slowly pour a bit of the hot milk into the yolks while whisking, then return the mixture to the saucepan. I cook it over medium heat, whisking constantly, until it thickens. I stir in the butter, then transfer it to a bowl to cool completely in the fridge.
9. Step 5: Fill the BomboliniOnce both the donuts and cream are cool, I poke a hole into each donut with a knife or skewer. Using a piping bag fitted with a round tip, I pipe the pastry cream into the center until each donut feels plump.
10. A final dusting of powdered sugar on top and they're ready to serve.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-i-make-pillowy-bombolini-filled-with-vanilla-pastry-cream/>