



## Kazakh Boursak recipe (Kazakh donut)

Recipe by Shayan

Course: **Desserts** / Cuisine: **Kazakh** / Difficulty: **Easy**

**Servings**  
4 servings

**Prep time**  
1 hour 15  
minutes

**Cooking time**  
15 minutes

**Calories**  
315 kcal

### Ingredients

1 tablespoon yeast

1/4 cup warm milk

1/4 cup water

1 tablespoon sugar

1 tablespoon butter or vegetable oil

¼ teaspoon salt

1 egg

2 cups flour

2 cups vegetable oil for frying

### Directions

- 1 Heat 1/4 cup of milk and 1/4 cup of water ( just make them warm.)
- 2 Pour warm milk and water in a bowl.
- 3 Add 1 tablespoon of yeast to them and let it rest for 15 minutes.
- 4 add 1 tablespoon sugar, 1 tablespoon butter or vegetable oil, and ¼ teaspoon salt to the bowl and stir them.
- 5 Add 1 egg and stir.
- 6 pour 2 cups of flour step by step (do not pour whole flour) and combine them to make a dough. Continue pouring flour till making the dough.
- 7 Grease a bowl and put the kneaded dough in it. Cover the bowl with plastic wrap and put a cloth on it. Let it rest in a warm place for 45 minutes.

- 8** After 45 minutes, transfer the dough on the floured surface. Then sprinkle a little flour on dough and make it thinner into 0.5 cm.
  - 9** Cut the dough into circular pieces or any shapes you prefer.
  - 10** Heat 2 cups of vegetable oil in a pan, then drop dough pieces into the oil. The heat under the pan should be medium.
  - 11** When the color of the Boursak changed to a golden brown, turn it to another side and fry it too.
  - 12** Place fried Boursak on the paper towel.
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## **Notes**

- If you want to serve it as sweet, sprinkle sugar on it or pour the melted chocolate.
- Boursak can be served with jam or honey, or salami.