



## Spinach and Feta Stuffed Beignets

made with: Castillo de Pinar Extra Virgin Olive Oil, Castillo de Pinar Pomace Oil, Castillo de Pinar Thyme Balsamic Reduction Vinegar

Makes approx. 12+ beignets

### **Ingredients**

#### **Beignet Dough:**

3/4 cups lukewarm water (70 to 80 degrees F)  
1/8 cup buttermilk blend powder, such as Saco  
1/8 cup granulated sugar  
1 tsp active dry yeast  
2 cups bread flour, plus more for dusting  
1/2 teaspoon salt  
1/4 cup melted unsalted butter  
1/2 teaspoon almond extract  
1 egg, slightly beaten  
Nonstick spray

#### **Spinach and Feta Stuffing:**

1/2 TBS extra virgin Olive oil  
10oz chopped baby spinach  
1/2 tsp fresh lemon juice  
1 pod fresh garlic, minced  
2oz cream cheese  
2oz crumbled Feta cheese  
2oz grated Parmesan  
2oz extra Sharp Cheddar shredded  
2 TBS Greek Yogurt  
1 TBS Italian breadcrumbs  
Salt and freshly ground black pepper

#### **Balsamic Maple Reduction:**

1/2 tsp real maple syrup  
1/4 cup Castillo de Pinar Thyme Balsamic Reduction Vinegar  
1 cup confectioners' sugar  
4 cups of Pomace Olive Oil



### **Directions**

#### **For the dough:**

Mix together the water, buttermilk blend powder and sugar in a large bowl until the sugar is dissolved. Add the yeast and stir until blended. Let sit for 10 minutes; you should be able to see the yeast activate and create an expanding foam in the bowl. In a separate bowl, mix together the flour and salt, then add the melted butter. Blend and press until the flour is a soft crumbly texture.

Stir the almond extract into the beaten egg, pour into the flour mixture and continue mixing. Slowly add the yeasty water until all the liquid is incorporated and the flour has formed into a soft mound.

Transfer the dough to a lightly-floured surface and knead 1 to 4 times until smooth. (Don't overwork the dough or it will become tough.)

Spray a large bowl with nonstick spray and place the dough in the bowl. Spray the top with a light coating of nonstick spray and cover with plastic wrap or a towel.

Let rise in a warm place for 2 hours.

#### **For the stuffing:**

Toss together the spinach, extra virgin olive oil, lemon, and garlic. Sauté over medium-low heat until the spinach is slightly wilted. Add the cream cheese, Parmesan, Feta, and Cheddar until the cheese is melted.



Remove from the heat. Add the yogurt and breadcrumbs until the mixture is slightly thickened. Season with salt and pepper. Chill until ready to stuff the beignets; (the stuffing will thicken as it chills.)

#### **For the reduction:**

Mix the maple syrup and the Thyme balsamic reduction vinegar and stir until fully blended. The sauce should be tangy and slightly sweet with a gentle hint of maple.

#### **For assembling and frying:**

Preheat Pomace oil in a deep-skillet to 350 degrees F. Cut the beignet dough ball into 4 equal sections, and roll each section to 1/4-inch thickness. Cut into rounds about the circumference of a wine glass rim. Moisten the edge of each round with water using your fingertips or a misting sprayer, and then place a heaping teaspoon of the filling in the center of half of the rounds. Top with the remaining rounds and gently crimp the edges to create a seal.

Deep-fry, flipping frequently, until golden, and then drain for a few seconds on paper towels. Lightly dust the tops with confectioners' sugar.

Dust the center of plates very lightly with confectioners' sugar, then drizzle the balsamic-maple reduction in whatever pattern desired over the bottom.

Top with the stuffed beignets and Enjoy!