

Hoda Alzubaidi Creme Donut



Serves: 8 people

User Rating: ★★★★★

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Doughnut or Donut? Either way, it's better with creme brulee!



Ingredients

Donut

- 330g flour
- 30g sugar
- 1/2 tsp salt
- 8g instant yeast
- 1 egg
- 120ml warm water
- 30g butter room temperature

Custard

- 100g sugar
- 1/2 tsp salt
- 4 tbsp corn flour
- 475ml milk
- 4 egg yolks
- 28g butter
- 2 tsp vanilla bean paste

Brulee

- 200g sugar
- 60ml water

Method

1. Start by making tangzhong, add flour and water into a pot and mix together until thickens and smooth. place it in the fridge to cool down.
2. Add flour, sugar, salt, yeast, egg, warm milk and and cooled tangzhong mixture into a stand mixture with the dough attachment. Mix together until a dough forms for 2 minutes
3. Mix in the butter and knead for 10 minutes on low. Transfer the dough into a greased bowl, cover with a tea towel and allow to rise for 2 hours or until doubled in size.
4. For the custard, whisk egg yolks, corn flour, sugar, salt until smooth.
5. Heat the milk in a saucepan until it simmers. Slowly pour a cup of milk into the egg mixture and whisk to temper. Pour the rest of the milk. Transfer custard back into the saucepan and whisk until thickened.
6. Add butter and vanilla whisk to combine. Transfer to a bowl and refrigerate for 2 hours.
7. Roll the dough into 1.5cm thickness and cut 8 circles.
8. Place them onto individual baking paper and allow to rise for 40 minutes. Fry the doughnuts for 1 minute on each side or until golden.
9. Transfer the custard into a piping bag and fill each donut until completely full.
0. Make the brulee by adding water and sugar to a small saucepan. Once it starts boiling, reduce the heat and allow it to simmer and turn golden.
1. Dip the doughnut into the caramel and set aside to cool.