# Hoda Alzubaidi Creme Donut

Serves:

8 people

User Rating:

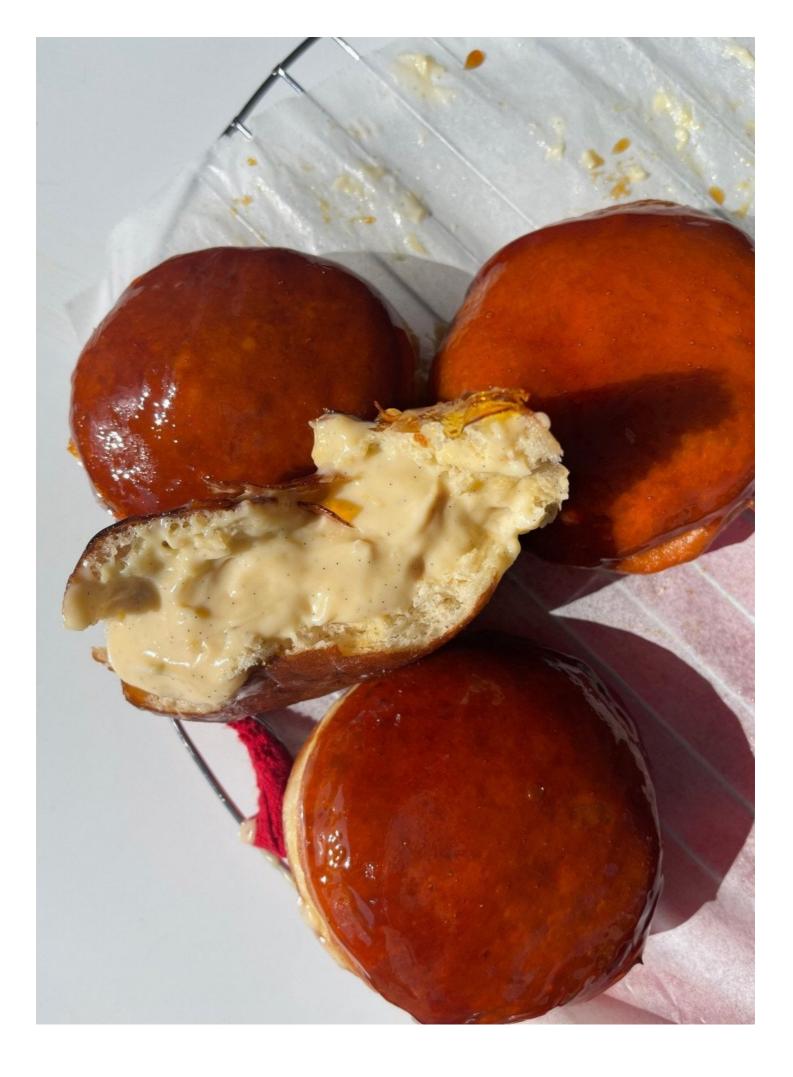
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Doughnut or Donut? Either way, it's better with creme brulee!





## 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.