

TATTE BRIOCHE DONUTS

baking instructions

WHAT IS IN THE KIT:

- Bread flour
- Yeast
- Sugar & salt
- Vanilla sugar
- Caramel glaze
- Chopped hazelnuts

WHAT ELSE YOU WILL NEED:

- 3 extra-large eggs at room temperature
- $\frac{2}{3}$ cup warm whole milk (not hot, closer to room temperature)
- 2 sticks of unsalted butter at room temperature cut into $\frac{1}{2}$ " cubes.
- Canola oil for deep frying. Enough to fill a pot with 2" to 3" of oil.
- Non-stick cooking spray

BAKING TOOLS YOU WILL NEED:

- Stand mixer with dough hook and paddle attachments
- Half sheet pan
- Parchment paper
- Rolling pin
- Donut or cookie cutters - $\frac{3}{2}$ round and 1" round cutters
- Medium size pot for frying
- Cooling rack or paper towels
- Medium bowls for toppings
- Tongs or spider strainer
- Dough scraper
- Wooden spoon or spatula

LET'S GET TO WORK!

STEP 1: PREPARE YEAST MIXTURE

In the bowl of your stand mixer fitted with a paddle attachment, add the yeast, warm milk, and the eggs and mix slowly until smooth.

STEP 2: LET'S MAKE THE DOUGH

In a separate mixing bowl combine your dry ingredients with a wooden spoon or spatula: flour, sugar and salt. Switch the paddle attachment to the hook attachment on your mixer. Add the dry mixture to the yeast/eggs/milk mixture and mix on low speed for 2 – 3 minutes until all ingredients are evenly mixed and well incorporated. Once dough starts coming together, increase to medium speed and mix for 5 – 7 minutes until the dough forms a ball in the middle of the mixer and comes cleanly off the sides of the bowl.

STEP 3: THE BUTTER!

Keeping your mixer on medium speed, slowly add the butter one cube at a time. Wait for the last cube to fully incorporate before adding the next. After adding the final cube of butter, allow the dough to mix for 5 – 7 minutes or until all the butter has been fully absorbed into the dough. Use a dough scraper or a spatula to scrape the side of the bowl occasionally as the dough

will get stuck to the bowl as you are adding the butter. It will get messy looking; it takes time for the dough to fully absorb the butter and then come together again into a smooth ball. Be patient, it will happen. Don't add more flour. This process should take about 10 – 12 minutes from the start of adding the butter to the finished smooth ball of dough.

STEP 4: LET IT REST

Put your dough onto a parchment lined sheet pan that has been sprayed with non-stick spray and flatten it out by hand to form a flat disk about 2" thick. If your dough is very elastic and springs back, allow to rest for 10 minutes and then try again. Cover in plastic wrap and put the dough into the refrigerator. The dough can now sit for as little as four hours or overnight.

STEP 5: SHAPING AND PROOFING

Once your dough is rested and chilled, roll it out to $\frac{3}{4}$ " on a slightly floured surface and cut the donuts using a $\frac{3}{2}$ " round cutter and a 1" cutter for the hole. Place the cut-out donuts onto parchment that has been sprayed with non-stick spray and allow to rise/proof somewhere warm until they are almost double in size (~ 1 hour). All your trim dough can be re-formed into a ball, chilled and rolled for additional donuts.

Tip: We recommend setting aside a few bits of trim dough on the parchment to use as test fryers. This will help to check your donut's proof when frying.

STEP 6: FRYING

Once your donuts have risen to 1 – 1 $\frac{1}{4}$ " tall you will need the following set up:

- 1 medium sized pot filled with 2" of canola oil heated to 330°F.
- 1 half sheet pan with a cooling rack or lined with paper towels
- Tongs or a spider strainer
- 3 medium bowls. One with vanilla sugar, one with caramel glaze, and one with chopped hazelnuts or any other topping you love.

Place 2 - 3 donuts depending on the size of your pot and fry them roughly 1 minute per side. Use your tongs or spider strainer to gently flip the donuts. The color should be a golden brown and if your donuts are perfectly proofed you might see a white ring around the edge of the donuts. And if not, your donuts will still be awesomely delicious!

Remove your donuts from the oil onto the cooling rack or paper towels and allow to cool for 5 minutes then toss them through your vanilla sugar or dip the top of one side in our caramel sauce and sprinkle with hazelnuts for a great crunch. Enjoy!