

Truffle Shuffle

Brioche Donuts

with Mascarpone Cream and Maple Glaze

Mise en Place

Stand mixer or hand mixer

Large bowl
Square baking dish
Pan spray
2 sheet trays
Parchment paper
Plastic wrap

Rolling pin
3" circle cutter
Large pot

3 quarts canola oil

Digital thermometer
Slotted spoon
Paper towels

Medium saucepan
Medium bowl
Whisk
Rubber spatula
Piping bag
Ateco 805 tip - optional

Ingredients

Brioche

7 gram packet (2¼ teaspoons)
active dry yeast
225 grams (1 cup) milk *
50 grams (½ cup) granulated
sugar
1 egg *
450 grams (3¾ cup) bread flour
5 grams (1 teaspoon) salt
113g (8 tablespoons) butter,
softened

Mascarpone Cream

100 grams (½ cup) sugar
35 grams (¼ cup) cornstarch
90 grams (6 whole) egg yolks *
550 grams (2 ½ cups) whole
milk *
28g (2 tablespoons) butter *
½ vanilla bean
113 grams (½ cup) mascarpone
cheese *

Maple Glaze

119 grams (½ cup) maple syrup
56 grams (4 tablespoons)
unsalted butter *
60 grams (¼ cup) heavy cream
*
170 grams (1½ cups) powdered
sugar
5 grams (1 teaspoon) vanilla
extract
5 grams (1 teaspoon) maple
extract
Pinch of salt

*****Make the Brioche Dough: The Night Before*****

1. In a large mixing bowl or the bowl of a stand mixer, mix together the yeast, 1 cup of the milk, ½ cup sugar, and 1 egg until well combined.
 2. Add in the 3¾ cup of bread flour and the salt. Mix for a few minutes until a shaggy dough forms.
 3. Mix in a softened stick of butter. You can do this by hand, but it is a lot easier to do it with an electric mixer.
 4. Grease a square baking dish with pan spray and set the dough in the pan. Press out to the corners, then cover with plastic wrap and place in the fridge to rest overnight.
- *Note: I do this in a square dish so that my dough is already square-shaped when it comes time to roll out the dough.*

Make the Donuts

1. Heat a large pot filled halfway with canola oil over medium heat.
2. Flour your work station. Transfer your cooled dough to the station and roll out until it is approximately ½" thick. Cut out 3" circles for the donuts.
3. Transfer the donuts to a floured and lined sheet tray. Cover gently with plastic wrap and allow them to rise for another 30-60 minutes until they are nice and jiggy.

4. Check that your oil temperature is around 375F and begin frying your donuts. Fry on one side for 2 minutes. Flip the donut and fry the other side for an additional 1-2 minutes. Remove to a paper towel lined sheet tray to drain. Set aside until you are ready to fill them.

Make the Mascarpone Cream

1. In a medium bowl, whisk together the sugar and cornstarch.
2. Whisk in the egg yolks until a thick paste forms.
3. Split a vanilla bean and scrape out the seeds. Place the vanilla pod and seeds and milk in a medium saucepan and bring to a simmer.
4. Slowly add the hot milk to the eggs ½ cup at a time, whisking constantly to slowly increase the temperature of the egg yolks.
5. Return the mixture back to the saucepan and cook until it just comes up to a simmer.
6. Remove from the heat and mix in the butter.
7. Strain the mixture onto a sheet tray lined with plastic wrap. Cover the top directly with plastic wrap. Place in the freezer to chill.
8. Once chilled, transfer to a medium bowl and whip in the mascarpone cheese until smooth and fluffy.

Make the Maple Glaze

1. In a medium saucepan, combine the butter and maple syrup. Heat over medium high heat until the mixture simmers. Simmer for 1-2 minutes to combine and thicken. Remove from the heat and whisk in the cream.
2. While still warm, whisk in the powdered sugar, extracts, and salt. Whisk until everything is well combined.
3. Cover until ready to use. Re-warm as needed over low heat and thin with additional water and/or cream as needed.

Assemble the Donut

1. Once fried, use a skewer to poke a hole in the side of the donut. Swirl the skewer to make an opening.
2. Transfer the mascarpone cream to a piping bag fitted with a round tip. Squeeze a little bit of the filling into the hole you created.
3. Dip the top of the donut into the maple glaze.
4. Enjoy your delicious maple-glazed, mascarpone-filled, brioche donuts!!