



Doughnuts and Prune Armagnac Cream (Beginners) – makes about 30-35 servings

“Doughnuts are everyone’s favorite pastry. Pretty much irresistible any time of day. I have happily served them and put them on my dessert menus in many variations so long as every now and then I can sneak a fresh doughnut for myself!” - Johnny

Make In Advance: Have the puree, pastry cream and cinnamon sugar made ahead of time and ready to go to save time. Doughnuts are best fresh so fry them as close to serving as possible. The dough needs to be made then night before but rolled and cut the next day. The recipe for the doughnut dough is large and can be cut in half.

Prune Armagnac puree

500 grams dried prunes
250 grams simple syrup
250 grams Armagnac

Vanilla pastry cream

1 quart milk
2 vanilla beans, split and scraped
180 grams sugar
65 grams pastry cream powder
10 large eggs
80 grams unsalted butter

Prune Armagnac cream

200 grams Prune Armagnac puree
200 grams Vanilla pastry cream

Cinnamon sugar

800 grams sugar
100 grams Saigon cinnamon

Doughnut dough (30-35 servings)

177 grams water
8 grams yeast, fresh
295 grams all purpose flour

52 grams unsalted butter, room temperature
73 grams sugar
5 grams salt
295 grams all purpose flour
Zest of one lemon
90 grams egg yolks
60 grams milk
56 grams yeast, fresh

Prune Armagnac Puree

Combine the simple syrup, Armagnac and prunes in a large pot. Cook until fruit is soft. Blend with an immersion blender until smooth. Cool and store in refrigerator.

Vanilla Pastry Cream

Bring the milk and vanilla seeds to a simmer in a medium sauce pot. Whisk together the sugar and pastry cream powder and whisk into the eggs. Pour a small amount of milk into eggs until warm. Slowly pour warmed egg mixture into remaining milk, whisking constantly. Bring to a boil, continue to whisk and cook for 2 minutes. Remove from heat and stir in butter until smooth. Transfer pastry cream to clean container and press plastic wrap into surface. Refrigerate.

Prune Armagnac cream

Combine puree and pastry cream in a bowl of an electric mixer fitted with the paddle attachment. Blend until smooth. Store cream in refrigerator.

Cinnamon sugar

Combine sugar and cinnamon.

Doughnut dough

Combine water, 16 grams yeast and 590 grams all purpose flour in a small bowl. Mix well, cover with plastic wrap and rest the mixture, or sponge, in the refrigerator overnight. In the bowl of a stand mixer fitted with the dough hook, combine the sponge and remaining ingredients. Mix on low speed until a very soft dough has formed and is no longer sticky. Transfer dough to a sheet pan dusted with flour. Cover dough with a towel and rest in refrigerator for 2 to 4 hours. Turn dough out onto a floured surface. Roll out to a 1/2 inch thickness. Cut as many rounds as possible with 2-inch cutter. Cover doughnuts with a towel and let rise in a warm draft-free place for about 30 minutes. Heat a deep fryer or a large pot of vegetable oil to 375°F. Drop doughnuts, in batches of two, into oil. Turn over occasionally with a skimmer or slotted spoon until puffed and a deep golden brown, about 2 to 3 minutes. Transfer to a sheet pan lined with paper towel. Toss in cinnamon sugar while still hot. Serve immediately with Prune Armagnac cream on the side.