



Crispy warm creamy chocolate “doughnuts”

(Advanced) - makes about 60 mini doughnuts

“This dessert was one of the components of a four-part chocolate tasting at Jean-Georges restaurant in New York City. The calcium and the alginate react together to form a skin on the outside of the doughnut, which helps hold its shape, and the methocel prevents the ganache from liquefying and separating when it’s fried. The result is a miniature chocolate “doughnut” that’s crispy on the outside and soft and creamy on the inside.” - Johnny

chocolate doughnut (60 mini)

175 g	cream
131 g	water
18 g	Methocel SG A16 DOW (2% of total weight)
23 g	Sugar
292 g	64% manjari chocolate
287 g	Alginate solution (2%) 45% total weight from below
3 g	Salt

alginate base solution (2%)

980 g	Water
20 g	Sodium Alginate

calcium solution

1000 g	Water
20 g	Calcium Gluconate

breeding mixture

2 ea	Eggs
2 ea	Yolks
3 Tb	Ap flour
1/4 tsp	Kosher salt
200 g	Panko, course ground

chocolate doughnut

Make the alginate solution first and scale it to the proper quantity. Combine water and cream and bring to a boil. Combine sugar and methocel and add into hot liquid. Whisk together, transfer to a blender. Blend for 1 min. pour over chocolate part by part and stir to make the emulsion. Add scaled alginate solution and salt. Mix until completely homogenous. Pipe into small flexipan savarin molds- freeze.

alginate base solution (2%)

Place cold water in the blender and turn on medium speed. Feather in alginate slowly. Once all powder is in, turn to high speed and blend for 1 minute. Place mix in a deep half hotel pan and blast in sous vide machine to remove air bubbles.

calcium bath

Heat water to a simmer, add calcium and blend in a blender on high for 1 minute. Chill and reserve

breeding mixture

Grind salt and panko into semi course crumbs. Whisk together the egg and yolk, whisk in the flour.

finishing the doughnuts

Once the doughnuts are frozen- drop in the calcium bath for 5 min. remove. Allow to air dry on a paper towel lined tray. Dip dry doughnuts into the batter, remove excess, then dredge into the panko mix. Place on a grill and allow to sit overnight in the fridge to set the crust. Fry at 375° until golden brown, pat on a paper towel and sprinkle with fleur de sel- serve immediately.