

Ingredients 10 Portions

= Kotányi Produkte

500 g	Puff pastry, frozen
1.5 l	Oil, for frying
1 pkg.	Bourbon Vanilla Sugar
100 g	Raspberry jam

For the vanilla cream:

2	Egg yolks
25 g	Cornstarch
300 ml	Milk
1 pkg.	Bourbon Vanilla Sugar
1 tbsp	Bourbon Vanilla Paste
11 pinch	Salt

Cronut with Vanilla Cream and Raspberries

90–100 Min

Preparation

1. First, prepare the vanilla cream. In a medium pot, heat 200 ml of milk to boiling point. In a bowl, combine the egg yolks, cornstarch, sugar, and 100 ml of milk, whisking well. Remove the heated milk from the stove and, while stirring constantly, pour the egg mixture into the milk.
2. Return the pot to low heat and cook, stirring continuously, until the mixture thickens and bubbles form, about 3–5 minutes. Once bubbles appear, add the Kotányi Bourbon vanilla paste and salt, and cook for 1 more minute.
3. Remove the cream from heat, transfer it to a heatproof bowl, cover the surface with plastic wrap, and leave it at room temperature for 30 minutes. Then, transfer to the refrigerator to cool completely. Once cooled, whip the cream.
4. Fill a large pot with oil and heat it to 165 °C. Cut 10 rectangular pieces of parchment paper (10×10 cm). Pour the vanilla sugar into a small bowl for coating the fried cronuts.
5. Roll out the puff pastry to a thickness of 0.7 cm and, using a round cutter (7 cm diameter), cut out circles. Use a smaller round cutter (2 cm diameter) to cut the centre of each circle to create the donut shape. Transfer the cut cronuts onto the parchment paper.
6. Once the oil is hot, carefully add 2 cronuts at a time and fry for 2 minutes on each side. Remove the cronuts and drain them on a strainer for 1 minute, then coat them in vanilla sugar. Repeat with the remaining dough and let the cronuts cool.
7. Once cooled, make a few holes in the bottom of each cronut. Transfer the vanilla cream into a pastry bag and the jam into another. Fill the cronuts with the cream and jam through the holes and serve.