



Tagalong Doughnuts

The Henry

Ingredients

Chocolate Mint Glaze

4.25 oz. milk chocolate, chopped
1 cup simple syrup
7 tbsp cocoa powder

Brioche Dough

3 1/2 cups bread flour
1 tsp instant yeast
1 tbsp kosher salt
1/2 cup granulated sugar
4 tbsp water
6 eggs
2 butter (cubed, cod) sticks

RECIPE

CHOCOLATE MINT GLAZE Place the chocolate in a medium bowl, set aside. Bring the simple syrup to a boil over medium high heat. Slowly whisk in the cocoa powder until dissolved. Pour the simple syrup mixture over the chocolate in the bowl. Wait a few minutes before stirring the chocolate mixture. Stir the mixture until all the chocolate is incorporated, smooth and shiny. Let stand until room temperature before using.

BRIOCHE DOUGH Combine all the dry ingredients, except the butter in a mixing bowl with a spiral attachment. Add the wet ingredients on top of the dry ingredients, except the butter

Mix on a low speed for 4 minutes, then scrape the sides of the bowl. Mix on speed medium-high for 4 minutes. Add the butter and mix for another 4 minutes or until butter is completely incorporated. Spray a large bowl with cooking spray and place the dough inside. Cover with plastic wrap. Allow the dough to rest for 1 hour in a warm place. Once the dough has rested, place in the refrigerator over night. Use a rolling pin to sheet the dough one inch in thickness and cut doughnuts out using a doughnut cutter. Place the doughnuts on a sheet tray sprayed with cooking spray, cover with a towel. Place the tray in a warm area. Allow to proof for 1 hour. Heat fryer to 350 degrees, place doughnuts in two at a time, cooking 30 seconds per side.

