



Clerkenwell Boy's Chocolate & Salted Caramel Easter Egg Doughnuts

Looking for the perfect kitchen project to get you in the Easter spirit? Get ready for the long weekend with London's favourite doughnut guru, Clerkenwell Boy, and these delicious doughnuts that are made with light and fluffy brioche dough, chocolate cream filling, salted caramel icing and mini chocolate Easter eggs. Delish!

Doughnut dough

You will need a stand mixer to make this dough recipe

550g strong white bread flour
85g caster sugar
13g fine sea salt
9g fresh yeast
4 eggs
210ml milk
150g softened unsalted butter
1l sunflower oil, for deep-frying
2 cups of caster sugar
2 tbsp of ground cinnamon for tossing

Mix the eggs and yeast, then leave for 10 minutes.

Mix the flour, sugar and salt together.

Add the milk.

Add the egg mixture.

In a stand mixer, attach a dough hook and leave on a medium speed for 8 to 10 minutes.

Add the soft butter a little at a time, and set your stand mixer to high speed for a further 8 to 10 minutes until glossy and very elastic.

Rest the dough for 90 minutes (cover with a wet tea towel).

After the dough has doubled in size, knock back the air.

Roll out your doughnut balls (around 50 grams each).

Place the dough balls on squares of baking paper, brushed with sunflower or vegetable oil.

Leave to proof for a further 60 to 90 minutes until doubled or tripled in size.

Heat the oil to 170 Celsius.

Gently fry 1 or 2 doughnuts at a time, turning after 2 to 3 minutes, until golden brown on each side.

Drain on kitchen paper, rest for 30 seconds and roll in a tray of cinnamon sugar.

Repeat until your doughnuts are ready.

Rest them for 15 minutes and prepare your filling.

Chocolate cream filling

500ml milk	3 tbsp plain flour
200ml double cream	3 tbsp cornflour
2 tsp vanilla extract	30g dark chocolate, chopped
6 egg yolks	3 tbsp dark cocoa powder
125g granulated sugar	

Heat the milk, cream and vanilla extract in a saucepan.

Remove from heat just before it starts to boil.

Place egg yolks in a bowl with sugar, beat until smooth.

Add flour and cornflour, beat until smooth.

Slowly pour the milk and cream mixture into egg yolk mixture, a little at a time, stirring well.

Transfer back into the pan and cook over a low heat until it thickens and starts bubbling.

Remove from the heat and add the chocolate and cocoa.

Mix until the chocolate has melted and the mixture is smooth and cool the custard before spooning into a piping bag.

Salted caramel icing

175g light soft brown sugar	50g butter
300ml double cream	1/2 tsp salt
	200g icing sugar

Combine all the ingredients in a saucepan set over a low heat and stir until the sugar has dissolved.

Turn the heat up and bubble the sauce for 2-3 mins until golden and syrupy.

Leave to cool for 30 minutes.

Mix icing sugar with the salted caramel sauce until thick, glossy and ready for piping.

How to assemble your doughnuts

Cut a hole at the top of each doughnut.

Pipe the chocolate pastry cream into the doughnuts (around 40g to 50g).

Pipe or spoon the salted caramel icing on top.

Top each doughnut with a mini chocolate Easter egg (we recommend Charbonnel et Walker's Chick Mini Easter Eggs or Cocoba's Pastel Mini Easter Egg).