

New Orleans beignets, Bourbon whipped cream, caramelized pecans powder |

Recipe for 12 tapas

Description

Here's a one way ticket to the French Quarter in New Orleans.

Note

You can make up to about two dozen beignets with this recipe.

Ingredients

Beignets

- 375 Ml Buttermilk
- 125 Ml Milk
- 1 Unit(s) Egg
- 7 Gr Dry yeast
- 3 Tbsp Sugar
- 0.50 Tsp Baking soda
- 0.50 Tsp Salt
- 750 Gr Flour

Bourbon whipped cream

- 400 Ml 35% whipping cream
- 4 Tbsp Sugar
- 2 Tsp Cinnamon powder
- 30 Ml Bourbon

Caramelized pecan powder

- 100 Gr Pecan
- 40 Gr Icing sugar

Preparation

- Preparation time **30 mins**
- Preheat your **deep fryer** at **375 F°**
- Resting time **60 mins**

Beignets

In a small saucepan, bring the milk to a boil and then turn off the heat.

Mix the milk, buttermilk, yeast and sugar. Let the yeast activate for 10 minutes.

Preheat your deep fryer to 375°F.

Mix the flour, baking soda and salt in the bowl of your electric mixer. Pour in the milk/butter/egg/sugar mixture and mix for 5 minutes. Once homogeneous, let rest for 1 hour or until the mixture doubles in volume.

Flour your counter, place the doughnut dough on top and flour the top of the dough. Roll out the dough to 1/4" thickness.

Cut into squares and dip your dough pieces into the frying oil. When the doughnuts are golden brown on both sides, remove them from the fryer and place them on a paper towel.

Bourbon whipped cream

In a cold bowl, pour your cream (cold) and whisk until peaks appear, then add the sugar, cinnamon and Bourbon. Whisk a little more to homogenize everything and keep in a cool place (filmed) until use.

Caramelized pecan powder

In a skillet over medium heat, roast the pecans and add the powdered sugar. Mix well until caramelized and well coated.

Remove onto a parchment paper and leave to cool.

Break into pieces and blend in a food processor until powdery.

Assembly

Place two (or three) donuts on a plate with a dollop of Bourbon whipped cream. Sprinkle pecan powder over the cream and dust with powdered sugar.

Bon appétit!