



COFFEE CRÈME LÉGÈRE

EQUIPMENT: BTF Planetary Mixer

DIFFICULTY RANKING: 4 out of 10

REQUIRED TIME: 30 minutes

INGREDIENTS

912	grams	whole milk
1	tablespoon	vanilla extract
1.5	teaspoons	kosher salt
200	grams	sugar
60	grams	cornstarch
160	grams	egg yolks
170	grams	unsalted butter, cut into 1/2" pieces
to taste		Espresso powder
624	grams	heavy cream, chilled

Chef Rose Cowell
Doyon Baking Equipment



METHOD

MAKE PASTRY CREAM

Combine the milk, vanilla extract and salt in a medium, heavy-bottomed saucepan. Cook over medium-low heat till the mixture is slowly simmering, whisking occasionally.

In separate bowl, combine sugar, cornstarch, and yolks. Whisk vigorously until the mixture is very pale, light in texture and thick, about 2 minutes. Using a ladle and whisking constantly, slowly stream half the hot milk mixture into the bowl with the egg mixture. Whisking constantly, quickly stream the egg mixture back into the saucepan with the remaining warm milk.

Increase the heat to medium and continue to cook, whisking constantly, until the foam has subsided and the pastry cream is thick like pudding, about 3 minutes. Make sure not to overcook, or eggs will coagulate and become lumpy.

Scrape the cooked pastry cream into a mesh sieve. Discard any solids. Whisk the cold butter into the hot pastry cream one piece at a time until smooth. Add in espresso powder until desired coffee flavor is achieved. Press a sheet of plastic wrap directly onto the surface of pastry cream and refrigerate until cold.

In bowl of BTF010 mixer fitted with whisk attachment, whip the chilled heavy cream on medium-high speed until medium-soft peaks form. Fold whipped cream into chilled pastry cream lightly. Place Crème Légère into piping bag fit with injection tip. Fill donuts once deep fried and cooled.