

Difficulty:



Big Daddy's Ice Cream Doughnut Sandwiches

(CHURNING & FRYING NOT NECESSARY)

Doughnuts are the best, but really hard to make if you don't have a deep fryer. Well, not anymore, because these doughnuts are baked rather than fried. And, because once you've started cheating it's hard to stop, why not serve these with really simple no-churn ice cream? No fancy equipment necessary. The doughnuts take at least 2 hours to prove and the ice cream needs around an hour to freeze, but all good things come to those who wait.



KIT LIST

hand whisk
stand mixer and dough hook (optional)
cookie sheet
pastry brush
Microplane (optional)
electric hand mixer
large freezer container with lid, chilled

For the doughnuts

1¼ cups milk
5½ tablespoons unsalted butter
¼ cup superfine sugar
¼-ounce pack active dry yeast
4 cups strong white bread flour,
plus extra for dusting
1 teaspoon salt
1 egg
olive oil, for greasing
⅓ cup superfine sugar, for coating

For the ice cream

14-ounce can condensed milk
1 tablespoon vanilla bean paste
zest of 1 lemon
pinch of salt
2 cups heavy cream

For the raspberry coulis

2½ cups fresh raspberries
juice of ½ lemon
2 tablespoons Chambord

Once assembled, these need to be eaten straightaway. But, if you want to make them ahead, you can make the different components in advance: the ice cream will be fine if kept in the freezer; the coulis will keep in the fridge for a couple of days, and the doughnuts can be made a day in advance and kept in an airtight container at room temperature.



To make the doughnuts

1 Heat the milk in a saucepan over medium heat until steaming but not boiling. Remove from the heat, add 3½ tablespoons of the butter, and stir until melted. Add the superfine sugar and mix well, then transfer to a bowl. Once the mixture is cool enough to dip your finger in it, add the yeast and whisk vigorously with a hand whisk until there are no lumps of yeast visible. Set aside for about 10 minutes until bubbles form on the surface.

2 Mix the flour and salt together in a large bowl with your hand whisk. Then whisk the egg into the yeast mixture before pouring it into the flour. Mix everything together with your hands until a dough is formed.

3 Lightly flour a work surface, turn the dough out onto it, and **knead** for 15 minutes by hand, or knead the dough in a stand mixer fitted with a dough hook for 8 minutes.

4 Grease a large bowl with a little olive oil and add the dough. Cover the bowl with plastic wrap and let **prove** in a warm place for about an hour, or until doubled in size. At this stage you could crack on and make the ice cream (see right).

5 Oil a cookie sheet. Turn the dough out onto a lightly floured work surface and **knock back** by flattening it with your fist. Divide the dough into 3-ounce balls. Place on the oiled cookie sheet with a sizable gap between each one. Cover with plastic wrap and let prove again for about an hour, or until doubled in size. Meanwhile, preheat the oven to 375°F and place a roasting pan filled with water into the bottom of it.

6 Take off the plastic wrap, place the sheet of doughnuts on the middle shelf of the oven, and bake for about 12 minutes until golden brown.

7 Meanwhile, melt the remaining 2 tablespoons butter and spread the superfine sugar out on a cookie sheet. Remove the doughnuts from the oven, brush them with the butter, and then roll in the sugar, making sure each one is well coated. Set aside to cool. While the doughnuts are cooling, make the raspberry coulis and, if you haven't already done so, the ice cream (see right).

To make the ice cream

8 Mix all the ingredients apart from the cream together in a bowl.

9 In a separate bowl, whip the cream with an electric hand mixer until it holds its shape (**stiff peaks**).* Add a large spoonful of the whipped cream to the other bowl and stir well until incorporated and smooth. Then pour this mixture into the rest of the whipped cream and mix together until no lumps remain. Now add this to the chilled freezer container. Spread it out evenly, cover with the lid, and place in the freezer for a minimum of an hour.

To make the raspberry coulis

10 Put the raspberries, lemon juice, and a splash of water into a medium saucepan, mash, and bring to a boil. Once the mixture starts to **reduce**, add the Chambord (if using) and return to a boil.

11 Remove from the heat and pour the mixture through a sieve into a small bowl to remove the seeds.

To assemble

12 Halve the doughnuts, add a scoop of the ice cream, drizzle with the coulis, and sandwich together.

*
If you've overwhipped the cream, it is going to be very difficult to turn it into a smooth ice cream. But don't panic. Add a little of your heavy cream and mix in by hand until the mixture softens. Worst-case scenario, you'll end up churning yourself some homemade butter, in which case just enjoy it on some toast.

LOOK, THERE'S A PICTURE... → →



