



Brioche Donuts

with peanut butter mousse, dulce de leche
and peanut brittle

INSIGHT – PASTRY CHEF MARCUS BRAUN **ANCHOR FOOD PROFESSIONALS**

The peanut butter mousse also makes a great filling in an éclair or as a layer in a gâteau – to remove the peanut as an allergen you can simply exchange the peanut butter for ingredients such as Nutella, caramel or chocolate ganache.



Peanut Butter Mousse

INGREDIENTS

450g Anchor Cream	200g Anchor Cream Cheese
2g vanilla paste	200g peanut butter
60g icing sugar	

METHOD

Whisk 300g of cream, the vanilla & sugar together.
 Soften the cream cheese and beat until smooth.
 Whisk in the remaining runny cream and then the softened peanut butter.
 Fold in the whisked cream.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavours. Just the pure, natural butter taste we all know and love.



Anchor Cream Cheese, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.

Peanut Brittle

INGREDIENTS

250g caster sugar	80g glucose syrup
200g Mainland Unsalted Butter	5g flaky sea salt
	320g peanuts

METHOD

Place the butter, salt, sugar & glucose into the pot.
 Cook over a low heat, stirring gently until the mixture is smooth – then stir in the chopped peanuts.
 Spread onto a silicon sheet and bake at 180°C for approximately 10–12 minutes or until caramelised.
 Allow to cool before crushing into small textured pieces and store in an airtight container.



Anchor Cream is a smooth and luxurious full fat cream – ideal for pouring, whipping or cooking.

TO ASSEMBLE

Cut brioche donut blanks and pipe some dulce de leche onto the base of each donut.
 Pipe the peanut butter mousse on top of the dulce de leche and sandwich the 2 halves together.
 Decorate as desired.

Tip

The mousse can be prepared in larger batches and stored in the refrigerator for up to 3–4 days ready to pipe into freshly made donuts each day.