

Raspberry Beignet

Relish fruit perfection with Andros Professional Raspberry Fillings in every piece, embraced by a brioche dough made from AP flour, salt, sugar, eggs, milk, and cubed butter. Dust with powdered sugar for a divine finish.

INGREDIENTS

- 1oz. **ANDROS Professional Raspberry Filling (per piece)**

BRIOCHE DOUGH

- 8 cups AP flour
- 3.5 tsp. Salt (kosher)
- 3/4 cup Sugar
- 1 tbsp. Instant yeast
- 7 Eggs (extra large)
- 3 1/2oz. Milk
- 14 oz. Butter (cubed)
- Powdered sugar

INSTRUCTIONS

BRIOCHE DOUGH

1. Make sure all ingredients are cold.
2. Mix all ingredients except butter in the mixing bowl with a dough hook.
3. When the dough no longer sticks on the bowl's side, add the butter in slowly to incorporate and mix until well combined.
4. Keep in the refrigerator (35° F – 45° F) overnight.
5. Divide the dough into 50g/2oz. pieces.
6. Let proof for 60 minutes at 86° F.
7. Fry at 350° F until brown color.

RASPBERRY FILLING

1. Let cool down and fill inside each beignet with Andros Professional Raspberry Fillings. Dust with powdered sugar and serve.



FEATURED INGREDIENT



EMAIL US AT CONTACT@ANDROSPRO.COM FOR ALL ANDROS
PROFESSIONAL FRUIT SOLUTIONS