

Vietnamese Coffee and Doughnuts

By Chef Marcus Samuelsson



INGREDIENTS

For the Condensed Milk Ice Cream:

- 1 cup cold heavy cream
- 14 tbsp. can sweetened condensed milk, cold
- Vanilla extract to taste

For the Cinnamon-Ginger Doughnuts:

- 2 tbsp. vegetable oil
- 1 tbsp. sugar
- ½ tsp. salt
- 1 cup all-purpose flour
- 2 tbsp. cinnamon
- 2 tbsp. ground ginger
- ½ cup sugar
- Vegetable oil for frying

For the Vietnamese Coffee and Doughnuts:

- 2 scoops condensed milk ice cream
- 2 tbsp. Vietnamese coffee (medium coarse ground such as Trung Nguyen or Café DuMonde)
- 1 cup hot water
- 3 Cinnamon-Ginger Doughnuts

DIRECTIONS

For the Condensed Milk Ice Cream: In a mixer, whip the heavy cream until it forms soft peaks. With the mixer running, slowly pour in the sweetened condensed milk and whip until high peaks form. Transfer into a container and freeze for up to 4 hours or overnight.

For the Cinnamon-Ginger Doughnuts: In a medium saucepan, combine the oil, sugar, salt and 1 cup water. Bring to boil. Remove from heat and add flour all at one time, stirring vigorously until mixture forms a thick smooth dough. Cool.

In a separate bowl, combine the cinnamon, ginger and sugar until well incorporated. Set aside. Transfer the cooled doughnut mixture into a piping bag with a fluted tip. Pipe directly into the hot oil and fry for 2-3 minutes, until golden brown. Remove doughnuts with a slotted spoon, allowing excess oil to drain into fryer. Drain the doughnuts on a paper towel. The center of the doughnut should be soft, but not doughy. While still warm, roll the doughnuts in the cinnamon-flour mixture. Serve hot.

Note: The amount of oil used will vary based on the size of the fryer. If using an electric deep fryer, heat the oil to 365-375 degrees, following the manufacturer's instructions. Heat the oil to temperature using a thermometer.

To Assemble: Place two scoops of the condensed milk ice cream into a rocks glass or other short tumbler. Place Vietnamese coffee into a Vietnamese coffee filter (a small coffee pot that sits directly on top of your mug). If you don't have one, you can steep the grounds in a heatproof container for four minutes to strain. Place coffee filter over the rocks glass, fill with the hot water and allow coffee to drip over the ice cream. Serve with doughnuts on the side.