

## AERO PUFF PASTRY DOUGHNUTS 4-WAYS

### Ingredients:

For the Cronuts:

- 3 rolls of puff pastry
- ¼ cup butter, melted
- 3 cups oil, for frying

For the Ganache Filling:

- ¾ cup fresh heavy cream
- 2 slabs Nestlé Milk Aero, broken into small pieces

To finish the Cronuts:

- 2 slabs Nestlé Milk Aero, broken into cubes
- 1 slab Nestlé Mint Aero, crushed into chunks
- Melted Milkybar
- Rolo chocolate chopped into chunks
- Caramel treat, melted

### Recipe:

For the Cronuts:

1. Lay out the first sheet of puff pastry. Brush one entire side with melted butter then lay the next layer on top, paint with butter and repeat with the third layer.
2. Punch out 9 circles with a large glass. Punch the centres out with a smaller cutter/ shot glass or the nozzle from your piping bag.
3. Over a medium to high heat, heat the oil in a pot. To test if the oil is hot enough, dip the bottom of a wooden spoon in the oil. If the oil starts steady bubbling around it, the oil is ready.
4. Fry the cronuts, 2 at a time, for 4-5 minutes before turning over. Fry the other side for another 2 minutes until golden and puffed. Drain on paper towel and allow to cool.

For the Ganache Filling:

1. Over a double boiler on the stove, warm the cream for 2 minutes.
2. Add the Aero pieces to the cream and stir until completely smooth and melted
3. Add the thick ganache to a piping bag with a medium nozzle.
4. Allow to cool and thicken slightly for about 10 minutes (take care for it not to set completely).
5. Insert the nozzle of the piping bag into the side of your cronut at a slight angle and squeeze gently to fill. Repeat on the opposite side.

Serving suggestions:

1. In the microwave, melt the Milk Aero in 15 second intervals.
2. Dip the top of each cronut in the melted milk chocolate and coat generously with the listed toppings and ENJOY!