

West Restaurant Potato Donuts with Dillisk Caramel Sauce

1/2 c milk
3/4 c pasta flour 00
1/2 oz fresh yeast

Mix altogether and allow to prove in warm place on top of oven approx. 5 – 10 minutes

3 3/4 c plain flour
5/8 oz pasta flour
2 c cooked potatolarge baking potatoes cooked on salt in their skins approx. 1 hour until tender then when warm cut in half and scooped out then pushed through a ricer to avoid lumps

3 eggs
2 oz sugar
4 oz butter irish
1 tsp salt
1 tsp honey
Zest lemon

Mix the dry all together first in a stand mixer with a dough hook, add potatoes, eggs, butter, honey, and lemon zest. mix for 5 minutes until combined. place in a greased bowl to rest for 30 minutes in the fridge. then roll and make 1/2 oz balls

Store on a large flat sheet pan sprinkled with 00 flour on the tray in the fridge ...take out 10 mins before cooking to allow to come to room temperature

Fry 2-3 min in 365 F fryer.

Seaweed Caramel Sauce

1/2 lb sugar
3 oz butter
6 oz heavy cream
2 tbsp dry seaweed

Heat induction burner to 365 F.

Melt sugar to a brown caramel. Add butter. Add cream carefully. Add seaweed. Sauce should be the consistency of heavy cream.