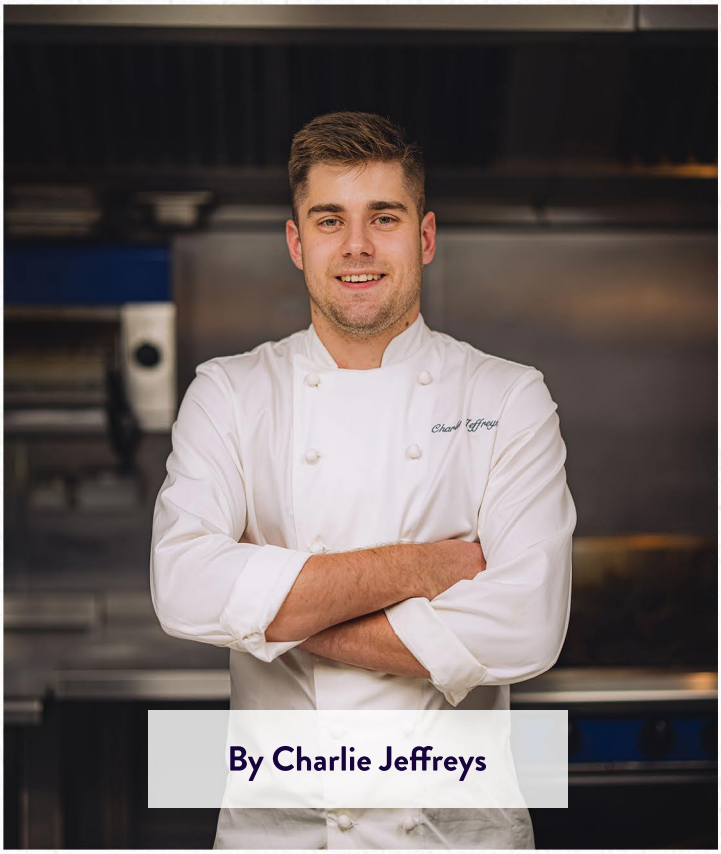
Pommes Dauphine

Prep Time: 40 minutes Cook Time: 20 minutes Serves: 4 - 6



Ingredients

For the choux pastry

- 58ml water
- 58ml milk
- 40g butter
- Salt
- 64g plain flour
- 100g whole eggs (2 eggs)

For the pomme dauphine

- Choux paste (recipe above)
- X2 medium potatoes about 450g
- 200g coarse sea salt
- Salt/ black pepper for seasoning
- 28g unsalted butter
- 2ltr vegetable oil for frying

Method

Pre heat oven to 200c

To make the choux pastry
Put the butter, milk, water and salt into a pan and bring to a boil

Then add the flour and cook this out on the stove for a few minutes then either put this into a stand mixer or move it away from the stove and cool it down in either way. When it is at a warm temperature slowly add your eggs one by one while beating the mix.

Put this mix into a bowl and put clingfilm over the top touching the mix.

Put your coarse salt onto a baking tray and your two potatoes on top and cook at 200c until soft (just like a baked potato)

Once cooked remove the potato from the skin and then pass through a sieve.

Mix this potato with your choux pastry and then leave in the fridge to cool.

Once cool heat your oil to 170c and add a spoon of mix into the oil leaving it a natural shape or you can quenelle using two spoons. Fry until golden.

Tips/add-ons
You can add horseradish paste to the mix (25g) perfect for beef roasts or chopped herbs like rosemary to accompany lamb dishes.

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