

CHEF SARA HAUMAN | Mineral Springs Ranch

PORCINI BEIGNETS

with taleggio sauce

Porcini Beignets:

1 ½ C water

2 ¼ t yeast

2 eggs, beaten

4 C flour

¾ t salt

Porcini powder

Taleggio Sauce:

¼ stick of butter

1 oz flour

2 C milk

2 ¼ t salt

6 ½ oz taleggio cheese, rind off & diced

Beignets: In a standing mixer fitted with the paddle attachment, mix all of the ingredients until a homogenous and sticky batter forms. Do not overmix. Cover with plastic wrap and let rise in warm place for about an hour. Meanwhile, heat a fryer or dutch oven with canola oil to 325° F.

Cheese Sauce: In a small sauce pot, melt the butter. Add in the flour and cook on low while stirring for two minutes. Add the cold milk all at once and whisk to incorporate. Continue to stir as the mixture is being heated. Once the mixture comes to a boil, turn the heat off and add the cheese and salt. Transfer the mixture to a blender and blend until combined and aerated.

To serve: Spoon 1 tablespoon sized dollops of batter into the hot fry oil. Cook until golden brown, about 2 minutes on each side. The beignets should flip themselves over, but use a spoon if they need a bit of encouragement. Once they are golden brown, remove from the fryer and set onto paper towels to absorb some of the hot oil. Dust with porcini powder. Serve with plenty of warm cheese sauce.