



Grandma's Italian Homemade Doughnuts – Bomboloni

- 4 Small/medium potatoes (peeled and quartered)
- 1 1/4 cup warm milk
- 2 Large eggs (lightly beaten)
- 3/4 cup butter
- 3/4 cup sugar
- 1 teaspoon salt
- 4-1/2 cups bread flour plus extra for kneading
- 2-1/4 teaspoons active dry yeast
- 1 tablespoon extra melted butter for when the doughnuts are ready

Boil potatoes, then after they are cooled down mash them.

In a mixer with the hook attachment place the milk, eggs, room temperature butter, sugar, salt, bread flour and yeast, let the hook work for about 5 minutes till the yeast is activated.

Add potatoes keep working the dough for about 10 minutes, place onto a floured surface.

Knead an additional 1/4 to 1/2 cup flour if necessary, the dough has to be really soft but not sticky.

Roll out dough to 1/2 inch thickness with a rolling pin.

Cut with a 3 inch doughnut cutter as many round as you can fit.

Place on greased baking sheets; cover with a light weight towel and let rise until almost doubled, about 30 minutes.

Bake in preheated 350 degrees F oven for around 20 to 23 minutes or until lightly browned. Remove to cooling rack.

For sugar coated donuts: Brush warm doughnuts with melted butter; sprinkle or coat with additional granulated sugar. If desired, add a touch of cinnamon to the sugar mixture for a cinnamon sugar sprinkle. Serve sugared doughnuts with strawberry, caramel, or chocolate sauce for dipping doughnuts.

Yield: about 12 puffy homemade donuts

Alternate directions for frying doughnuts:

Heat up some veggie or peanut oil in a pot or a shallow frying pan. Then begin frying your donuts two at a time. They brown rather quickly so keep an eye on them. Once they hit the oil they fluff up almost immediately so don't put too many in the pan at once. They only take about 2 – 3 minutes to cook; remove and drain on kitchen towels. Fabio recommends that you then brush the tops with melted butter and dust generously with sugar all over. Servings: over 12

Recipe by: Chef Fabio Viviani For More Information See::

<http://abc.go.com/shows/the-chew/recipes/homemade-doughnuts-fabio-viviani>
<https://www.youtube.com/watch?v=1S2ViQECMuU>

Cook's Notes:

- I lightly spooned potatoes in measuring cup; the amount of potatoes will make a difference in the recipe.
- I love to use these baked potato rolls without rolling in sugar for sandwiches.
- At Chef Fabio's restaurant, he served the hot doughnuts in a paper bag along with small mini bottles of syrup that can be injected into the hot doughnuts. I put the sweet toppings in small bowls for fun dipping.
- I only made half the recipe and baked our doughnuts. If you want a copy of my recipe, just let me know and I will send you a copy.
- The recipe can also be made using a traditional yeast dissolving method.

If you want to use the new Quick Platinum Red Star Dry Yeast

For More Information See: <http://redstaryeast.com/platinum/how-to-use/>

For the Recipe: What is better than warm soft doughnuts? These do not have a hole in the center and look just like a fluffy filled doughnut without a filling. They can be baked or fried. Chef Fabio fries his doughnuts and calls them "one sexy" doughnut.