



Sugared Doughnut Holes with Raspberry Compote & Caramel

By Gail Simmons

Serves 4 (makes about 16 doughnuts)

RASPBERRY COMPOTE

1 1/2 cups fresh raspberries, gently rinsed
1/3 cup water
1 teaspoon fresh lemon juice
1 teaspoon lemon zest
1/3 cup superfine sugar

CARAMEL

1 cup sugar
1/4 cup water
1/2 cup heavy cream
Pinch of coarse salt
2 tablespoons butter
1 vanilla bean, scraped or 1 teaspoon vanilla extract (optional)

DOUGHNUT HOLES

1 1/4 cup superfine sugar, divided
1 stick unsalted butter
1/2 cup cold water
pinch of kosher salt
1 cup + 2 tablespoons all-purpose flour
4 medium eggs
3/4 gallon peanut or vegetable oil, for deep-frying

Make the compote: Set a medium sauté pan over high heat, add raspberries, water, lemon juice and zest, and sugar. Cook for 10-15 minutes until mixture is reduced and thickened and berries fall apart. If compote gets too thick or starts to burn, add a little water and adjust heat. Remove from heat and allow compote to cool slightly. Serve warm or at room temperature with beignets. Compote can be refrigerated for up to a week if not used immediately.

Make the caramel: In a medium saucepan over medium-high heat, mix together the sugar and water until moistened. Heat, stirring until the sugar dissolves and the mixture begins to boil, then stop stirring. Allow to boil vigorously until the liquid turns a deep amber color (be careful as caramel can change from amber to burnt very quickly). Remove the pan from the heat and carefully pour in the cream and add a pinch of salt. Stir the mixture constantly until very smooth, scraping the bottom to ensure there are no lumps. If needed, return the pan to the heat briefly to help smooth it out. Add the butter and vanilla and stir to dissolve completely. Allow to cool for a few minutes before using.

Make the doughnut holes: Pour one cup of superfine sugar in a flat, rimmed dish for coating and set aside. Prepare dough by combining butter, remaining 1/4 cup sugar, salt and water in a medium saucepan and set over high heat. Bring to a boil then remove from heat and dump in the flour all at once. Using a wooden spoon stir well until the mixture comes together as a ball. Add eggs, 1 at a time, ensuring each is fully incorporated before adding the next - the dough should be nice and glossy when finished.

Note: doughnut holes can also be served with chocolate sauce or any other favorite fruit preserve (try strawberry or peach)!



To fry, heat oil in a heavy based pot (like a Dutch oven) to 365 degrees F. Using a 2-inch ice cream scoop, carefully drop a few balls at a time into the oil. Work in batches so as to not overcrowd the pot. Cook until golden and puffy - about 6 minutes. Use a mesh strainer or slotted metal spoon to remove from oil and place directly onto dish of sugar. Roll around to coat evenly. Serve doughnut holes warm with compote and caramel.

Note: doughnut holes can also be served with chocolate sauce or any other favorite fruit preserve (try strawberry or peach)!