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| **RECIPES** |

**Rosé Donuts**

Serves 6

Introduction from Chef Richard Blais

There’s an elegance about rosé that you don’t necessarily think of as flavor in a donut, but it sets up a wonderful contrast. Taking the contrast to the next level is the coarse texture of the salt, which becomes the chocolate chip to this recipes cookie if you know what I mean.

**Choosing the Right Salt**

We use Morton® Coarse Sea Salt to garnish the donuts for a burst of flavor and crunch.

**Ingredients**

For the donuts

* 1 cup milk
* 2 ½ oz vegetable shortening (1/3 cup)
* 2 packages instant yeast
* 1/3 cup warm water (100 degrees F)
* 2 eggs beaten
* ¼ cup sugar
* 1 ½ teaspoons Morton® Coarse Sea Salt
* 23 oz AP flour, plus more for dusting
* 1 gallon peanut or vegetable oil for frying
* 1 tsp vanilla extract
* ½ cup rosé wine

**Directions**

Place the milk in a saucepan and heat over medium heat just until warm enough to melt the shortening. Place the shortening in a bowl and pour warmed milk over. Set aside.

Sprinkle the yeast over the warm water in a mixing bowl or small sauce pot and let dissolve for 5 minutes. After 5 minutes, pour the yeast mixture into the large bowl of a stand mixer and add the rose, milk and shortening mixture.

Add the eggs, sugar, Morton® Coarse Sea Salt, nutmeg, and half of the flour. Using the paddle attachment, combine the ingredients on low speed until flour is incorporated and then turn the speed up to medium and beat until well combined.

Add the remaining flour, combining on low speed at first, and then increase the speed to medium and beat well. Change to the dough hook attachment of the mixer and beat on medium speed until the dough pulls away from the bowl and becomes smooth, approximately 3 to 4 minutes.

Transfer to a well-oiled bowl, cover, and let rise for 1 hour or until doubled in size.

On a well-floured surface, roll out dough to 1/2-inch thick. Cut out dough using a 2 inch pastry ring and using a 2/3 inch ring for the center hole. Set on floured baking sheet, cover lightly with a kitchen towel, and let rise for 30 minutes.

Preheat the oil in a deep fryer or Dutch oven to 365 degrees F. Gently place the doughnuts into the oil, 3 to 4 at a time. Cook for 1 minute per side. Transfer to a cooling rack placed in baking pan. Allow to cool for 15 to 20 minutes prior to glazing.

**Ingredients**

For the glaze

* 2 cups rosé wine
* 1 cup smooth strawberry jam (blend if needed)
* 2/3 cup powdered sugar
* 2/3 cup condensed milk
* ½ cup crumbled freeze-dried strawberries
* 1 tbsp Morton® Coarse Sea Salt

**Directions**

Heat a large skillet over high heat. When pan is hot, remove from heat and add rosé wine. Replace pan over medium high heat and simmer until wine is reduced by half, about 3-4 minutes. Whisk in powdered sugar, strawberry jam, and condensed milk until smooth. Add 1 tbsp more powdered sugar if needed, if glaze seems too thin. Dip cooled donuts into the glaze. Garnish with freeze dried strawberries and Morton® Coarse Sea Salt.