



**GASTRO**TOUR  
*Cinco Jotas*

**POTATO BEIGNETS WITH CAVIAR AND CINCO JOTAS**



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***Restaurant: ZITZ SUM***

## **Ingredients**

### **For the potato foam:**

- 250 gr Heavy Cream
- 300 gr cooked and unpeeled fingerling potato
- 80 gr brown butter
- 125 gr grated parmesan cheese
- kosher salt

### **For the beignet batter:**

- 450 gr water
- 200 gr cold butter
- 350 gr AP Flour
- 3gr Kosher Salt
- 8 ea whole eggs
- 2 each egg yolk

## **Preparation**

### **Potato foam**

1. Heat the heavy cream and bring to a simmer.
2. In a vitamix blender puree all the ingredients until very smooth.
3. Add the potatoes slowly.
4. Pass through a chinois and add to isi siphon with two whipped cream chargers.
5. Keep warm.

### **Beignet batter**

1. In a sauce pot, bring butter and water to a slow simmer, once simmered and butter is melted, slowly add the flour.
2. With a wooden spoon, cook the "roux" for about 4 minutes at high heat, constantly stirring and moving to avoid the dough to stick and burn.
3. Once a thin shiny layer of flour appears at the bottom of the pot, transfer the dough to a kitchen aid with the paddle attachment and whip for 4-6 minutes until the mixture has cooled down a bit.
4. Slowly stream the eggs and egg yolks, one by one, mix thoroughly, reserve.
5. Place a layer of plastic wrap on top of the batter and put in the cooler.

### **Nori salt**

1. Mix equal parts of powdered nori and salt together.

### **Yuzu kosho aioli**

1. Equal parts yuzu kosho, lemon juice & kewpie mayo. Reserve.

### **To Fry The Beignets**

1. In a fryer at 370F, with a ice cream scoop drop batter into the oil (2 each) per order. Fry for 5 minutes.
2. Once fried transfer to a roasting rack and season with nori salt.
3. With the ISI siphon using the needle pump, pierce the top of the beignet and fill with potato foam.

4. Place on the plate, garnish with sliced 5 jotás, caviar, sliced chives and yuzu kosho aioli.