

# SUPPER. FOOD

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## DOUGHNUTS WITH RACLETTE DIPPING SAUCE BY RICH TABLE (SF)

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CONTAINS DAIRY, FEEDS A FEW AND IS EASY AS HELL



Featuring 15+ tracks by: RJD2, Bad Brains, Misfits, Bob Marley & The Wailers, Handsome Boy Modeling School and more; curated for you by Rich Table, SF.



Cooking time may vary but 15-25 minutes should be enough.

### SUPPER TIME

#### YOU WILL NEED...

##### For The Doughnuts:

- 1 tsp Yeast (*dry*)
- ¾ cup Water (*warm*)
- 2 cups AP flour
- 1 Egg (*whole*)
- ½ tsp Salt
- Umami powder

##### Sauce:

- 115g (¼ lb) Butter
- 115g (¼ lb) AP flour
- 5 1/3 cups Whole milk
- 450g (1 lb) Raclette cheese (*shredded or cut into small pieces*)

##### For The Raclette Dipping

#### LET'S GET STARTED!

- 1** For The Doughnuts: In a bowl, mix the water and yeast. Let sit for 10 minutes to activate.
- 2** Fit the bowl with a dough hook. Add the flour and begin mixing on a low speed. When the dough begins to form, add the egg, then the salt and mix until incorporated. Do not over-mix or doughnuts will be chewy.
- 3** Cover the bowl with plastic wrap and let proof for one hour.
- 4** Fry spoonfuls of the doughnut dough in oil that is heated to 175°C (350°F).
- 5** Dust doughnuts with the Umami powder and toss well to coat evenly.
- 6** For The Raclette Dipping Sauce: Make a roux with the butter and flour.
- 7** Make a béchamel by adding the milk and bringing to a boil to thicken. Be sure to whisk constantly to avoid lumps and scorching.
- 8** Over low heat, add the Raclette cheese in batches and stir constantly until it is melted and thoroughly incorporated.
- 9** Strain sauce through a chinois.
- 10** Serve and enjoy!

**PREPARE**  
WITH THE HELP OF OUR  
HAND-PICKED MIXED  
ROCK + PUNK  
PLAYLIST.

**SERVE**  
WITH YOUR FRESHLY  
MADE RACLETTE  
DIPPING SAUCE.

THE DONUTS HAVE BEEN ADAPTED FROM SWEET TO SAVORY THE UMAMI POWDER PACKS A BIG FLAVOR PUNCH!



### WHILE YOU COOK BY EVAN (RICH TABLE, SF)

1. Request Denied	
E-I-P	
Rich Table (while you cook)	
▶ 1. Request Denied	4:33
▶ 2. Smoke & Mirrors	4:26
▶ 3. The Truth	5:37
▶ 4. 20 Eyes	1:48
▶ 5. Banned In D.C.	2:13
▶ 6. Wolf Like Me	4:39
▶ 7. War	3:37



### WHILE YOU EAT BY SARAH (RICH TABLE, SF)

1. 23	
Blonde Redhead	
Rich Table (while you eat)	
▶ 1. 23	5:19
▶ 2. Hip (Eponymous) Poor Boy	3:03
▶ 3. Hard Livin'	2:48
▶ 4. Mango Pickle Down River	3:53
▶ 5. Ball And Biscuit	7:19
▶ 6. Take My Time/Rifles	5:30
▶ 7. Vicious	2:57
▶ 8. Dirty Boots	5:29
▶ 9. Oh! Sweet Nuthin'	7:30



### BY SARAH & EVAN FROM RICH TABLE (SF)

WE'RE ALWAYS LOOKING FOR FUN NEW "BITES" FOR THE MENU - LITTLE DISHES THAT ARE SMALL AND PERFECT FOR EATING WITH A BEER OR COCKTAIL. IN THIS INSTANCE WE WANTED SOMETHING THAT PACKED A BIG FLAVOR PUNCH, AND UMAMI IS A GREAT WAY TO DO THAT. EVAN USED TO DO A SWEET DOUGHNUT WHEN HE WAS AT SUMILE IN NYC. IT WAS SIMILAR IN THE FACT THAT THEY WEREN'T ROLLED OR CUT DOUGHNUTS, RATHER THE DOUGH WAS KEPT WARM IN A BOWL AND SPOONED OUT INTO THE FRYER, VERY FREE FORM.