DOUGHNUTS WITH RACLETTE DIPPING SAUCE
BY RICH TABLE (SF)

SUPPER TIME

YOU WILL NEED:
For The Doughnut:
- 1 cup flour
- 3 tsps. sugar
- 1/4 tsp. salt
- 1/2 cup milk
- 1 egg
- 2 tbsp. melted butter

For The Raclette Dipping Sauce:
- 1 tbsp. olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tsp. paprika

SERVES: 4

COOKING TIME: 15 MINUTES

LET'S GET STARTED!

1. For the doughnut in a bowl, mix the flour, sugar, and salt. Add the milk, egg and melted butter and mix well. Knead the mixture to obtain a smooth and elastic dough. Let the dough rest for 30 minutes. Then, roll it and cut it into irregular shapes for frying.

2. For the raclette dipping sauce, in a pan, heat the olive oil. Add the onion and garlic and cook until soft. Add the paprika and continue cooking for 3 minutes. Mix everything well.

3. For the raclette dipping sauce, add the Raclette cheese and continue cooking until the cheese is melted. Serve the doughnuts with the raclette dipping sauce.

WHILE YOU COOK

BY EVAN (RICH TABLE, SF)

BY SARAH & EVAN

FROM RICH TABLE (SF)

WE’RE ALL LOOKING FOR Romantics FOR THE MEAL - LITTLE THINGS THAT ARE SIMPLE, A PERFECT PLACE FOR DINING WITH A GOOD WINE COCKTAIL, IN THIS INSTANCE WE WANTED SOMETHING THAT PACKED A BIG FLAVOR PUNCH, AND SARA makes a GREAT WAY TO DO IT. EVAN USED TO GROW UP AT A STREET NEIGHBOR WHO WORE A FANCY 11 11 00, IT WAS SIMILAR TO THE EXACT THING THAT WOMAN’S SALAD ON THE FOOD. COMING BACK, EVEN THE DRESS WAS KEPT IN A NEW, MODERN SPACED OUT TO THE FUTURE, VERY FUTURISTIC.

WHILE YOU EAT

BY SARAH (RICH TABLE, SF)

THE BONQUETS HAVE BEEN ADAPTED FROM SWEET TO SAVORY THE RICH TABLE PACKS A BIG FLAVOR PUNCH

SERVE

WITH A FRICHE & RACLETTE DIPPING SAUCE