PATH LESS TRAVELED APPLE FRITTERS

No compromises. Toasted milk browned butter, bourbon, two different types of fried apples and a yeasted dough.

KITCHEN IN THE SHIRE

2ish min side

350°F -177°C

8 servs

INGREDIENTS:

Yeasted Fritter Dough
- 3 cups (360g) AP Flour
- 3 tBsp (38g) Sugar
- 2 tsp (6g) Instant Yeast
- 1 tsp (6g) Salt
- ¾ cup (180g) Whole Milk, lukewarm
- 1 tsp (5g) Vanilla Extract
- 1 large Egg, room temp, beaten
- 3 tBsp (42g) Butter, softened

Cider Reduction
- 1 cup (240g) Fresh Apple Cider, unsweetened
  - Reduce to about 2 tBsp (40g total),
    - about 2⅛ tsp (15g) for the apples
    - about 1 tBsp + ½ tsp (25g) for the glaze

Milk Toasted Brown Butter
- 3 tBsp (42g) Butter
- 1½ tBsp (10g) Whole Milk Powder

Brown Butter Bourbon Apple Filling
- 2½ cups (375g) Granny Smith Apples cut to ¼-inch (6mm) dice
- 1½ cups (225g) Honeycrisp Apples, cut to ¼-inch (6mm) dice
- 2 tsp (10g) Neutral Oil
- 2 tBsp (28g) Bourbon
- 2⅛ tsp (15g) Apple Cider Reduction
- 3 tBsp (38g) Dark Brown Sugar
- Brown Butter (from above)
- 1 tsp (3g) Cinnamon
- ⅛ tsp (0.25g) Nutmeg
- ¼ tsp (1.5g) Salt
- 1 tsp (5g) Vanilla Extract
- 1½ tsp (7.5g) Lemon Juice

Thin Apple Cider Glaze
- ¼ cup (60g) Apple Cider
- 2½ cups (300g) Confectioners' Sugar
- 1 tsp (5g) Fresh Lemon Juice
- ⅛ tsp (0.75g) Salt
- ½ tsp (2.5g) Vanilla Extract
- 1 tBsp + ½ tsp (25g) Cider Reduction

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INSTRUCTIONS:

Make the Dough

1. Warm the Milk to 100–105°F / 38–41°C.

2. Combine the Flour, Sugar, Instant Yeast, and Salt in the bowl of a stand mixer, then add the Milk, Egg, and Vanilla. Mix with the dough hook on low for approximately 3 minutes, until no dry flour remains.

3. Knead at the mixer's recommended dough-hook speed for approximately 3 minutes more, until the dough begins becoming elastic.

4. Add one tBsp size portion of softened butter where the hook meets the dough not against the bowl wall and mix. Let that portion incorporate before adding the next. Continue until all of the softened Butter is incorporated. If butter smears around the bowl, stop the mixer. Scrape the bowl and hook, fold the dough over the butter, and resume mixing before adding more. *Do not* add flour to absorb the butter.

5. Continue kneading only until the dough is smooth, elastic, and slightly tacky. A small piece should stretch into a thin membrane before tearing.

6. Transfer to a lightly oiled bowl and cover. Let rise until approximately doubled, usually 75–120 minutes.

7. Prepare the cider reduction and filling during this rise.

Apple Cider Reduction

1. Bring the fresh Cider to a gentle simmer in a small saucepan and cook uncovered until reduced. Lower the heat as the quantity diminishes and watch closely near the end. Once you reach the proper reduction quantity, devide into the two required portions.

Milk Toasted Brown Butter

1. Melt the Butter in a small saucepan over medium-low heat.

2. Let it foam and cook until the first golden flecks appear then immediately reduce the heat to low and add the Whole Milk Powder.

3. Stir continuously, scraping the bottom and sides, until the solids turn golden brown to light copper and smell toasted. *Do not let them become dark brown or black.*

4. Immediately scrape the butter and all the browned solids into a heatproof bowl and set aside.

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EXCLUSIVE MEMBER RECIPE DROP #78

INSTRUCTIONS (CONTINUED)

Brown and Finish the Bourbon Apples

1. Combine the peeled, cored diced apples in a bowl then heat ½ of the neutral oil in a large skillet over medium-high heat. Add half the apples in a single layer. Leave undisturbed for approximately 1–2 minutes, checking underneath a few pieces after 60 seconds. Turn when some contact surfaces become lightly golden. Continue cooking, turning approximately every 30–60 seconds, until some surfaces are golden and the pieces are becoming tender. Check tenderness as you turn. Reduce the heat if the oil smokes or the apples develop dark spots before becoming tender. Transfer to a bowl. Repeat with the remaining apples, then return all the apples to the skillet.
2. Turn off the heat and move the skillet away from the burner. Add the Bourbon and return to medium-low heat. Add the Brown Sugar and portioned Apple Cider Reduction. then cook uncovered, stirring gently, until the apples are tender but still distinct and the syrup clings to them. No loose watery liquid should collect in the pan.
3. Remove from the heat. Fold in the prepared Toasted Milk Brown Butter, Cinnamon, Nutmeg, and Salt. Then stir in the Lemon Juice and Vanilla. Spread in a shallow layer on a tray and cool completely before assembly.

Fill and Fold

1. Lightly coat a sheet pan with neutral oil. Use a thin, even film (not puddles.)
2. Lightly flour the work surface and roll the risen dough into an approximately 15"×12" (38×30cm) rectangle, then distribute the completely cooled filling evenly over the middle and right hand thirds.
3. Fold the bare left hand third over the middle, then fold the right hand third over that. Press the folded packet together with your palms, bringing the layers into contact.

Chop and Divide

1. Cut the packet into approximately 1" or 2.5cm wide strips. Then cut crosswise at approximately 1" or 2.5cm intervals, cutting through all the layers to make rough squares and rectangles.
2. Gather the pieces with a bench scraper. Turn the mixture over itself as needed to redistribute apple heavy or dough heavy patches. Do not continue chopping finer.
3. Divide into eight equal portions. Distribute the dough and apples reasonably evenly among the portions.

Join and Flatten

1. Working with one portion at a time, bring the outer dough pieces toward the center, tucking apples between them. Pinch dough directly to dough. Where an apple blocks a joining point, move it slightly inward and bring the dough surfaces together. Press with your fingertips and the heel of your hand until the portion forms one connected, rough mound. Turn it and close any remaining weak connections. Some deflation is expected at this stage. Try to have one good solid stretched piece of dough on top. Stop once the pieces adhere. Do not repeatedly knead the mixture smooth, crush the apples, or tighten it into a smooth bread roll.
2. Shape and press each one into a flattened, rough oval approximately 5½ × 4 inches (14 × 10cm) and ½–⅝ inch (13–16mm) thick. Keep the center no thicker than the rest and do not pull the edges outward if that opens the joints.
3. Tuck dangling apples between dough sections. Exposed apples should be held by dough on at least two sides and not perched loosely on top.Close any split that nearly divides the fritter. Keep the bumpy surface and shallow crevices. Slide a wide spatula underneath, lift the patty just off the work surface, move it a few inches, and set it down. It should move as one piece without opening into separate chunks. If a connection opens, pinch and press that area together before proceeding. When you are happy with the results, transfer fritters to the oiled pan, cover loosely with plastic wrap or parchment and set in a warm place to rise for approx. 25–45 minutes. They should be visibly puffy and lighter looking but not doubled in size.

Prepare the Glaze

1. Whisk together the Confectioners' Sugar, Reserved Apple Cider Reduction, Fresh Cider, Lemon Juice, Vanilla, and Salt. Cover and set aside.

Fry

1. Pour oil to a depth of approximately 2" (5cm) in a deep, heavy pot, then heat the oil to 350°F (177°C) measured with a thermometer. Set a wire rack over a sheet pan. Have a wide, lightly oiled slotted metal spatula and a metal skimmer ready.
2. Fry one fritter first. Slide the spatula fully underneath, releasing it from the sheet pan without pulling on the dough and lower it gently into the oil. Keep a slotted utensil underneath for approximately 15–30 seconds, until the dough begins to set, then ease the utensil away.
3. Fry the first side for approximately 1½-2 minutes total, including the initial supported interval then turn gently and fry the second side for approximately 1½-2 minutes while maintaining the oil as close to 350°F (177°C) as practical. Aim for approximately 195–200°F / 91–93°C finished dough temperature.
4. Drain the first fritter, let it stand for a few minutes, and cut it open. Confirm that the dough between the apples is cooked through, without a wet or gummy line. Adjust subsequent frying time as needed for thickness and doneness and continue frying one or two fritters at a time, leaving room around them. Let the oil recover between batches and skim out loose fragments. Drain in a single layer on the rack.

Glaze and Finish

1. Let the fritters cool for approximately 5–8 minutes, until warm but no longer steaming heavily. Dip the top and shoulders of each fritter only once. Lift and let excess glaze drain back into the bowl, then return upright to the rack.
2. Leave uncovered and begin checking the set after approximately 20 minutes.

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