

CHOCOLATE DONUT HOLES

INSPIRED BY MARCUS FROM FX'S *THE BEAR*

BY COURTNEY STORER



THE BEAR

CHEF'S EDIT EVENT

PRESENTED BY



Ingredients

- 2 qt canola oil, for frying
- 1 cup powdered sugar
- 1 vanilla bean, scraped
- 1 cup whole milk ricotta
- 2 large eggs
- ½ tsp almond extract
- 2 cups all-purpose flour
- ¾ cup sugar
- 1½ tsp baking soda
- ¼ tsp kosher salt
- orange zest 1/2 orange - in dough
- orange zest 1/2 orange - to garnish

Instructions

- 1 Make the dough: In a saucepan, combine milk, butter, orange zest, sugar, and salt. Bring just to a simmer. Whisk together flour and cocoa powder. Add all at once to the hot liquid and stir vigorously with a wooden spoon. Cook for 2–3 minutes over medium heat until a smooth dough forms and pulls away from the sides.
- 2 Add eggs. Transfer dough to a mixer fitted with the paddle attachment. Mix for 2–3 minutes to release steam. Add eggs one at a time, mixing well after each. The finished dough should be glossy and thick but pipeable.
- 3 Heat oil to 350°F (175°C). Using two spoons or a small scoop, drop walnut-sized portions into the oil. Fry 3–4 minutes, turning occasionally, until puffed and cooked through. Drain on paper towels.
- 4 Dust with powdered sugar and orange zest on top.