

Tater Tots

By Erin Hungsberg

These homemade “tater tots” elevate the humble potato by combining a classic “choux” dough with savory mashed potatoes.

Yield: 6 servings

Prep Time: 2 hr

Bake Time: 3 min

Ingredients:

- 1 cup water
- 1/2 cup (1 stick) unsalted butter, cut into 1-inch pieces
- 2 teaspoons salt (divided)
- 2 large eggs
- 1 2/3 pounds russet potatoes, peeled, cut into 2-inch cubes
- 1/4 teaspoon ground white pepper
- Olitalia Frienn Frying Oil (for deep-frying)
- 1 cup Caputo “00” Chef’s Flour (plus additional for coating)



Instructions:

Prepare Dough:

1. In a heavy medium saucepan, bring the water, butter, and 1/2 teaspoon salt to a boil.
2. Add 1 cup Caputo “00” Chef’s Flour and stir over medium-high heat until the mixture pulls away from the edges of the pan, about 1 minute.
3. Transfer mixture to a large bowl. Using an electric mixer, beat the dough for 3 minutes.
4. Add eggs 1 at a time, beating well between additions. (Yields 2 cups of dough).

Prepare Potatoes:

1. Place the potatoes in a medium saucepan. Add enough water to cover by 1 inch, then add 1 teaspoon of Kosher salt.
2. Boil until very tender, about 15-18 minutes.
3. Drain the potatoes. While they are still warm, press them through a fine ricer or food mill into the large bowl with the reserved dough.
4. Add 1/2 teaspoon salt and white pepper, and beat the dough on low speed to blend.

Create Tater Tots:

1. Line a baking sheet with parchment paper.
2. Transfer the potato/dough mixture to a pastry bag fitted with a 1/2-inch-diameter plain round tip.
3. Pipe the dough into logs on the prepared sheet.

4. Freeze until very firm, about 1 hour.
5. Cut the logs into 1 1/4-inch-long pieces.
6. Toss the tater tots in additional flour, then return them to the baking sheet. Cover with plastic wrap, and freeze completely.
7. **Can be made up to 1 month ahead. Store frozen tater tots in an airtight container; keep frozen until ready to fry.

Fry:

1. Pour enough frying oil into a deep, heavy bottomed saucepan to measure a depth of 2 inches.
2. Heat oil to 350°F.
3. Working in batches, cook the frozen potato pieces until cooked through and golden brown, stirring occasionally, about 3 minutes.
4. Transfer to paper towels to drain. Sprinkle with salt and serve.