



Dauphine potatoes with crème fraîche

by [Martin Wishart](#)

servings10 60 minutes

Ingredients

Dauphine potatoes	300g of Maris Piper potatoes, peeled and cut into chunks	<input type="checkbox"/>
	plain flour for dusting	<input type="checkbox"/>
	salt	<input type="checkbox"/>
	50g of butter	<input type="checkbox"/>
	1000ml of vegetable oil	<input type="checkbox"/>
Choux pastry	50ml of milk	<input type="checkbox"/>
	50ml of water	<input type="checkbox"/>
	45g of butter	<input type="checkbox"/>
	60g of plain flour	<input type="checkbox"/>
	salt	<input type="checkbox"/>
	1 pinch of caster sugar	<input type="checkbox"/>
	2 eggs	<input type="checkbox"/>
To plate	100g of crème fraîche	<input type="checkbox"/>
	12 chives	<input type="checkbox"/>

Method

- 1

To make the choux pastry, warm the milk and water in a small saucepan. In a separate pan melt the butter. Add the flour, pinch of salt and sugar to the butter and mix together to form a roux

- 50ml of milk

- 50ml of water

- 45g of butter

- 60g of plain flour

- salt

- 1 pinch of caster sugar
- 2

Pour the milk and water into the roux and mix together until smooth and fully incorporated

- 3 Cook the mixture over a low heat for 2-3 minutes, then remove from the stove
- 4 Beat in both the eggs. Continue to beat for 2-3 minutes so the choux pastry has a nice sheen to it. Set aside until needed
 - 2 eggs
- 5 To make the Dauphine potatoes, cook the potatoes, then drain and mash. Cool. Melt the butter in a separate pan
 - 300g of Maris Piper potatoes
 - 50g of butter
- 6 Weigh out 300g of the mashed potato into a bowl, then add the melted butter and the choux pastry. Mix everything together
- 7 Use your hands to roll out approximately 15g balls and place them on a lightly floured tray
 - plain flour for dusting
- 8 Heat a pan 1/3 full of oil to 180°C
 - 1000ml of vegetable oil
- 9 Carefully place 10-12 balls at a time in the fryer and cook them for 1-2 minutes or until they are golden brown
- 10 Place them on a tray lined with kitchen paper to absorb any excess oil and season them with a little salt
 - salt
- 11 Put the crème fraîche into a piping bag. Cut a little slit in each of the cooked dauphine potatoes. Using the piping bag, fill each one with a little crème fraîche. Finish with a piece of chive
 - 100g of crème fraîche
 - 12 chives