

Crab and Apple Beignets

Courtesy of Chip Ulbrich, Chef/Partner, Bateaux Restaurant, Beaufort, SC, Reservations 843.379.0777

YIELD: 75 pieces

Ingredients:

2 cups water
1/2 lb. butter
1/4 tsp nutmeg
1 tsp salt
2 1/4 cups bread flour
8 eggs

METHOD:

1. In a sauce pan heat butter, water, nutmeg, and salt. Melt butter and bring to a boil, remove from heat.
2. All at once add flour and stir with a wooden spoon until incorporated.
3. Return to heat and stir constantly until dough comes away from the sides and is quite smooth, approximately 2-3 mins.
4. Remove from heat and let rest for 1-2 minutes.
5. Stir in half of the eggs all at once and stir until combined.
6. Add remaining eggs one at a time, adding the next when the previous is incorporated.
7. Set aside to cool.

To this recipe add:

8 oz lump crab meat
1 large Granny Smith apple, very finely diced
1/4 cup shredded parmesan
1 bunch scallions, sliced
1 Tbs chopped garlic
1/4 cup chopped parsley
1/4 tsp cayenne pepper
To taste salt and pepper

Mix well and drop into 350* oil by the small spoonful and cook until golden and light.

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