

**D'Amico Catering:**

<u>Menu Item</u>	lefse
<u>Portion Size</u>	1 round
<u>Portions Produced</u>	12

QUANTITY	UNIT	INGREDIENTS			
5	ea	large potatoes peeled and diced			
1	gal	water			
1/2	cup	heavy cream			
4	Tbls	soft unsalted sweet cream butter			
2	cups	flour about 1 for the dough and the rest			
		For dusting			
1	Tbls	white sugar			
1	tsp	salt			
		Your favorite toppings			

1. Boil the potatoes in the water- once they are fork tender drain and rice them. Once the potatoes are riced let them cool slightly to release some of the steam this should take about 5 min. Then mix them with the butter, cream, salt and sugar. Place this mix in the cooler over night covered loosely with plastic wrap so the potatoes can cool but do not develop a crust from being exposed to the air.
2. Take the cold potato mix and fold in the flour I use a 3-1 ratio 3 parts potato mix and 1 part flour. It is important that you do not over work this because you will get tough lefse. The dough should be slightly tacky.
3. Portion into balls about the size of golf balls.
4. using a floured cloth surface (I use a bethany cloth) roll the dough as thin as you can flipping occasionally to prevent sticking. (I like to be able to see the red circles on the cloth)
5. Place on a lefse iron for 1-2 min per side until
6. Once cooked place between towels to "steam" they should rest here until cooled completely