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# KLONDIKE SOURDOUGH BITES

THE YUKON VERSION OF A BEAVER TAIL CROSSED WITH A BEIGNET — ORIGINAL RECIPE BY CHEF CAT

## INGREDIENTS

- 1 cup (250ml) 1898 Sourdough Starter – active and bubbling
- ½ cup (125ml) warm milk
- 2 Tbsp (30ml) butter, melted
- ¼ cup (60ml) water
- 2 Tbsp (30ml) sugar
- ½ tsp (3ml) vanilla
- ¾ tsp (4ml) table salt
- 1 egg
- 2 cups (275g) All Purpose Flour + ½ cup (70g) held aside until end of mixing
- 2 Tbsp (30ml) cracked wheat

Neutral flavoured oil for frying (such as grapeseed or canola)

## METHOD

1. Melt butter and warm milk to just above body temperature. It should feel warm, not hot. Add the water (cold) to the milk/butter mixture (if necessary) to cool it or likewise, warm water to the mixture to warm it.
2. Dissolve sugar and salt in the warm liquid milk/butter/water mixture. Add vanilla. Test with your finger to ensure the liquids are not too hot for the sourdough starter.
3. Stir sourdough starter into the warm liquids. Pour this mixture into the bottom of the mixer bowl. Add egg. Add flour and cracked wheat on top of the liquids.
4. Mix with paddle attachment for several minutes on medium speed until the dough is smooth. Dough will be very sticky and resemble a thick batter. This is exactly what you want.
5. Switch to dough hook. With mixer on medium high speed, gradually sprinkle in a small portion of the remaining ½ cup of flour. Wait until the flour is absorbed by the dough before adding more. The dough will become much tighter and pull away from the sides of the bowl. Continue until all the flour has been incorporated into the dough.
6. Let mixture rest, covered at room temperature until doubled in size.
7. Dough can be refrigerated for up to 3 days or more. The longer the dough sits, the more moisture the cracked wheat will absorb. It's delicious but often people mistake the swelled wheat for chopped nuts. As the dough sits in the fridge it will continue to ferment and the sour taste will intensify. After five days it becomes very sour and some may find that flavour off-putting.
8. Once the dough has warmed from the fridge, or has proved double its bulk, pinch or cut small nuggets of dough from the main dough ball. Flatten with fingers into small disk so it is easier to fry.
9. Heat oil to 375°F/190°C
10. Fry nuggets until golden brown and puffed. Toss directly into sugar from the fryer. Cinnamon sugar and a squeeze of lemon is my favourite topping. Enjoy!

