

GRAFFE: NEAPOLITAN POTATO DONUTS

Cooking Times & Servings

- **Prep time:** 25 minutes
 - **Rise time:** 2–3 hours (total, depending on room temperature)
 - **Cook time:** 15–20 minutes
 - **Servings:** about **12 graffe**
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Ingredients

For the dough

- 2 large eggs
- **4 cups + 2 tablespoons** all-purpose flour (about 17.6 oz / 500 g), plus extra for dusting
- **10.5 oz** boiled potatoes, mashed until smooth (about 300 g; roughly 1 1/3 cups mashed)
- **5 tablespoons** unsalted butter, softened (70 g)
- **1/3 cup** granulated sugar (60 g)
- **Scant 1/2 cup** warm milk (about **7 tablespoons** / 100 ml; warm, not hot)
- **Fresh yeast:** 10 g (about 0.35 oz) **or Active dry yeast:** **1 teaspoon**
- Zest of **1 lemon or 1 orange** (finely grated)

For frying & finishing

- Neutral frying oil (vegetable/canola/peanut), for deep frying
 - Granulated sugar, for coating
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Instructions

1) Boil & mash the potatoes

Boil potatoes until very tender, drain well, and mash until **very smooth** (no lumps). Let them cool until just warm.

2) Mix potatoes + butter

In a large bowl, combine mashed potatoes and softened butter until creamy.

3) Add yeast

- If using **fresh yeast**, crumble it into the mixture and stir well.
- If using **active dry yeast**, stir it into the **warm milk** first and let sit 5–10 minutes until foamy, then add.

4) Add warm milk & sugar

Pour in the warm milk and mix until incorporated. Add sugar and combine.

5) Add flour gradually

Add flour a little at a time, mixing until a soft dough forms.

6) Add citrus zest and eggs

Mix in lemon/orange zest. Add eggs and knead until smooth and elastic (about 8–10 minutes by hand, or 6–7 minutes with a mixer and dough hook).

The dough should be soft and slightly tacky—avoid adding too much extra flour.

7) First rise

Cover the bowl and let rise in a warm spot for **about 1 hour**, or until noticeably puffy.

8) Shape the graffe

Lightly flour your work surface. Divide dough into about **12 pieces**. Roll each into a rope and form a ring, pinching the ends to seal well.

9) Second rise

Place rings on parchment squares or a lightly floured surface, cover, and let rise **until doubled**, about **45–90 minutes**.

10) Fry

Heat oil to **350°F (175°C)**. Fry 2–3 at a time, about **1–2 minutes per side**, until deep golden. Don't overcrowd.

11) Sugar coat

Drain briefly on paper towels, then while still warm, roll generously in granulated sugar.

Tips & Tricks

Make them bakery-soft

- Use a **potato ricer** if you have one—smooth potatoes = smooth dough.
- **Don't over-flour**: a soft dough makes a fluffy graffa.

Fry like a pro

- Keep oil near **350°F** for light, non-greasy graffe.
- Fry a few at a time so the oil temperature doesn't drop.

Storage

- Best eaten **the same day** (they're unreal warm).
- If needed, store loosely covered and re-warm for a few seconds to soften, then re-roll in sugar.