

# VOLCANOES

## Makes 4 volcanoes

In February 2008, I traveled with Dave to Deauville, France, for the third annual Omnivore Food Festival. The two of us were like fish out of water in this off-season beach town. Straight off the plane from New York and jet-lagged, we were left to our own devices in the tiny, remote town to gather Asian ingredients for a kimchi demo.

We agreed to wake up at 6 a.m. the next day to get breakfast and get going. We met drowsy and confused in the empty hotel lobby and proceeded to sleepwalk through the ghost town until we could smell fresh-baked bread and saw a light on in the only bakery in town. Dave took charge and pointed at nearly everything in the joint, as that's how we eat when we're abroad. "I'm full" is not a phrase you're allowed to use – such is the price of traveling with chef Dave Chang.

We found a bench outside and unwrapped this mound of bread that looked like it had some sort of creamy gravy inside. Still half-asleep, we wrestled the filled bread ball out of the bag and bit in. When you're having a food moment, it's like tasting food for the first time. Your eyes open wide and then close, as if in slow motion. You chew as if no food with flavor has ever touched your tongue before and what you are eating at that very moment is what will shape all future food opinions you will ever have. That was our 6:05 a.m. February morning in Deauville. Neither of us speak French, so we decided to call it what it was, a volcano – an explosion of potato, lardons, and cheese like no other. We raced each other to the bakery every subsequent morning that week. And on the plane ride home, we agreed that if and when we opened a bakery, it *must* serve our very own volcano.

Mother Dough, proofed (below)	<b>1/2 Recipe</b>
Caramelized Onions (below)	<b>1 Recipe</b>
Scalloped Potatoes (below)	<b>1 Recipe</b>
Egg	<b>1 egg</b>
Water, 4 g	<b>1/2 Teaspoon</b>
Shredded Gruyere Cheese, 100 g	<b>3.5 Ounces (1 Cup)</b>

1. Heat the oven to 375°F.
2. Punch down and flatten the dough on a smooth, dry countertop. Use a dough cutter to divide the dough into 4 equal pieces. Use your fingers and gently stretch each piece of dough out into a mini pizza about 6 inches wide.
3. Divide the onions equally among the rounds, plopping them in the center. Grab the scalloped potatoes from the fridge and cut into four 3-inch squares. Use an offset spatula to wrestle each square of potato gratin out of the baking pan and onto a dough round, place directly on top of the onions.
4. Take the edges of each dough round and pinch together to seal so that there is no speck of onion or potato in sight, then gently roll the ball between the palms of your hands to ensure the volcano has a nice, round, dinner roll-y shape. Arrange the volcanoes, seam side down, 5 inches apart on a parchment- or Silpat-lined baking sheet.
5. Whisk the egg and water together and brush a generous coat of egg wash on the buns. Use a paring knife to cut a 1-inch long X in the top of each volcano. Divide the Gruyere evenly among the volcanoes, stuffing it into the X in each one.
6. Bake the volcanoes for 25 minutes, or until the dough is a deep, golden brown and the Gruyere cheese on top is caramelized. They are best served warm; allow them to cool for at least 10 minutes before digging in. If you're saving a couple of volcanoes for later, let them cool, wrap them well in plastic, and store them in the fridge for up to 3 days; warm them in the oven before eating.

# MOTHER DOUGH

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**Makes about 850 g (2 pounds)**

Flour, 550 g	<b>3 1/2 Cups</b>
Kosher Salt, 12 g	<b>1 Tablespoon</b>
Active Dry Yeast, 3.5 g	<b>1/2 Packet or 1 1/8 Teaspoons</b>
Water, At Room Temperature, 370 g	<b>1 3/4 Cups</b>
Grapeseed Oil	

1. Stir together the flour, salt, and yeast in the bowl of your stand mixer – do it by hand, using the dough hook like a spoon. Continue stirring by hand as you add the water, mixing for 1 minute, until the mixture has come together into a shaggy mass.
2. Engage the bowl and hook and have the machine mix the dough on the lowest speed for 3 minutes, or until the ball of dough is smoother and more cohesive. Then knead for 4 more minutes on the lowest speed. The dough should look like a wet ball and should bounce back softly when prodded.
3. Brush a large bowl with oil and dump the dough into it. Cover with plastic wrap and let the dough proof at room temperature for 45 minutes.
4. The dough is ready to be used as directed in the following recipes. If you do not plan to use your mother dough the day you make it, you can store it in an airtight container at least twice its size in the fridge for up to 3 days. Take it out of the fridge and let it come to room temperature 30 to 45 minutes before using.

# CARAMELIZED ONIONS

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## Makes enough for 1 recipe volcanoes

Grapeseed Oil, 20 g

**2 Tablespoons**

Medium spanish onions halved and thinly sliced

**2 Onions**

Kosher Salt, 6 g

**1 1/2 Teaspoons**

1. Heat the oil in a large heavy-bottomed pan or skillet over medium-high heat for 1 minute, or until it's very hot but not smoking. Add the onions and let them cook for 2 to 3 minute without stirring.
2. Toss the onions with a large spoon or spatula while seasoning them with the salt. Lower the heat to medium-low. The rest of the caramelization process happens slowly over medium-low heat for 20 minutes. Work on another subrecipe, pay some bills, kill some time productively – but don't go too far from the onions. Toss the onions over on themselves every 3 to 4 minutes so they all get their time on the bottom of the pan. The onions will weep and then slowly take on color as they release their liquid. When your onions are the color of a brown paper bag, they are done. Cool completely before using in the volcanoes, or store in an airtight container in the fridge for up to 1 week.

# SCALLOPED POTATOES

## Makes enough for 1 recipe volcanoes

Garlic Clove	<b>1 Clove</b>
Heavy Cream, 105 g	<b>1/2 Cup</b>
Milk, 85 g	<b>1/3 Cup</b>
Bay leaf	<b>1/2 Leaf</b>
Rosemary Sprig	<b>1/4 Sprig</b>
Kosher Salt, 2 g	<b>1/2 Teaspoon</b>
Freshly Ground Black Pepper, .5 g	<b>Pinch</b>
Pancetta, 80 g	<b>3 Ounces</b>
Russet (Baking) Potatoes	<b>2 Potatoes</b>

1. Smash the garlic clove with the palm of your hand and remove the skin. Put the garlic in a small saucepan with the cream, milk, bay leaf, rosemary, salt, and pepper and bring to a simmer over low heat, then take the saucepan off the heat, cover, and let steep for 30 minutes. The cream mixture will seem strong and overseasoned, but it will eventually season all of the scalloped potatoes, so don't freak out.
2. Meanwhile, cut the pancetta into ½-inch cubes. Brown it in a small saucepan over medium heat. You want to caramelize and cook the pancetta slightly, to increase its presence later in the scalloped potatoes. Set aside.
3. Peel the potatoes and slice just thicker than paper-thin slices, about 1/8 inch thick. Submerge them in a bowl of cold water.
4. Heat the oven to 350°F. Pull out of a 6-inch square baking pan (if you don't have one, you can buy a disposable one at the grocery).
5. Layer the potatoes in the pan like shingles, putting bits of browned pancetta between each layer of potato shingles, until you are out of both potatoes and pancetta. Fish out the herbs and garlic clove from the steeped cream mixture with a slotted or regular spoon, and pour it over the potatoes.
6. Bake for 45 minutes, or until the potatoes on top are golden brown and have a milky translucence but have not burned or turned into potato chips.
7. Cool and chill the scalloped potatoes in the fridge for 2 to 3 hours, covered with plastic and with a bowl of leftovers weighting them down and keeping every shingle tight and condensed in the pan.
8. Use in the volcano once cool. To store for later use, take the weights off, wrap the scalloped potatoes especially well in plastic, and return to the fridge for up to 5 days.