

SKILL LEVEL



PREP
35
MINS

PROVE TIME
90-125
MINS

BAKE TIME
30-40
MINS

MAKES
1

IN THE KIT

- Bag 1:** 1 tsp salt
- Bag 2:** 5g dried rosemary
- Bag 3:** 300g strong white flour
- Bag 4:** 300g strong white flour
- Bag 5:** 10g salt,
10g caster sugar
- Bag 6:** 10g yeast
- Flour for dusting:** 50g strong white flour

1 x A4 baking paper

YOU WILL NEED

- 2 medium potatoes (300g peeled weight)
3 tbsps (45ml) olive oil, plus extra for greasing

1 x baking tray

STORAGE

Once cooled, store in an airtight container in a cool, dry place. Alternatively, store in the freezer for up to 3 months.

INGREDIENTS

Strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), salt (salt, anti-caking agent (sodium ferrocyanide)), caster sugar, yeast (yeast, emulsifier (sorbitan monostearate)), rosemary (0.7%).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1380kJ/330kcal
Fat	1.5g
of which saturates	0.1g
Carbohydrate	66g
of which sugars	2.7g
Protein	15g
Salt	2.4g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, tree nuts & soya**.

Best before:

See sticker.

Suitable for vegetarians.

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665g

**BAKED
IN**

Potato & Rosemary Bread



**Bread
Baking
Club**

POTATO & ROSEMARY BREAD



1. Peel the potatoes and cut them into quarters. Put the potatoes into a medium saucepan with the salt (**bag 1**), and just over half of the dried rosemary (**bag 2**). Cover with boiling water and bring to the boil. Cook the potatoes on a medium heat until they are soft and a knife will easily go through.



2. To reserve the potato water and rosemary, strain the potatoes through a sieve, over a bowl or a jug. Reserve 200ml of the potato water, and leave to cool until it is lukewarm (if you have a thermometer, this is about 40°C). Mash the potatoes and rosemary with a potato masher or fork, and leave to one side to cool.



3. Lightly grease a large bowl with oil and leave to one side. In a clean large bowl (not the greased bowl), mix together the strong white flour (**bag 3** and **bag 4**), salt and caster sugar (**bag 5**), and yeast (**bag 6**).



4. Add the cooled mashed potatoes, and 3 tbsp (45ml) of olive oil, and gradually add 150ml of the cooled potato water, mixing to a crumbly dough. Lightly dust a clean surface with the **flour for dusting** and knead for 2-3 minutes to bring the dough together. If the dough is still crumbly, add more potato water, 1 tsp at a time, kneading between each addition. Reserve any leftover potato water for later.



- 5.** Knead for a further 6-7 minutes until the dough is elastic. Place the dough in the greased bowl from **step 3** and cover with cling film or a damp tea towel. Leave in a warm place to prove for 60-90 minutes, or until doubled in size. Line a baking tray with the provided baking paper. Once the dough has proved, tip it out onto a clean surface and knead a couple of times to knock the air out.



- 6.** Gently mould the dough into a ball, making sure the joins of the dough are underneath and the top is smooth. Position in the centre of the lined baking tray. Cover loosely with cling film or a damp tea towel and leave to prove in a warm place for a further 30-35 minutes or until doubled in size. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.



- 7.** Once proved, use a sharp knife to make 3 scores across the top of the loaf, 1cm deep - 1 through the middle, and 1 diagonally on each side of the middle line. Brush the top lightly with leftover potato water and sprinkle the remaining rosemary over the top of the loaf.



- 8.** Bake in the oven for 30-40 minutes or until the bread is golden brown and the base of the loaf sounds hollow when tapped. Leave to cool on a wire rack for at least 20 minutes before slicing.

