Potato bread

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Piece	1

Leftover boiled potatoes? These can be turned into a popular Swiss potato bread. Ideal with cheese, soup, sausage, or simply butter and honey.

Dough

400 g waxy boiled potatoes from the previous day

300 g semi-white flour

200 g light spelt flour

1 tbsp runny honey

15 g salt

3 g yeast, crumbled

250 ml water

100 g low-fat soured cream

20 g active sourdough starter

Dough

Peel the boiled potatoes and pass them through a potato ricer into the bowl of a stand mixer. Add the semi-white flour and all remaining ingredients. Knead on a low speed with a dough hook for approximately 10 minutes until a smooth dough is formed. Place the dough in a lightly greased bowl, cover, and leave to rise at room temperature for approximately 1 hour. Every 20 minutes during the rising time, loosen the dough from the sides of the bowl, lift it from all sides and fold it over to the opposite side, then leave it to rise again.

Shaping

Turn the dough out onto a well-floured work surface. Stretch it up from all sides again and fold it into the centre. Then gently stretch it across the work surface with the palms of your hands, turning it slightly each time. Gently flatten and shape the dough into a long strand about 30 cm in length. Dust generously with flour, place into a prepared loaf tin, cover, and leave to rest in the refrigerator for approximately 12 hours.

Baking

Remove the tin from the refrigerator approximately 1 hour before baking and leave to rest at room temperature. Preheat the cooking space with Professional baking flour-dusted to 230 °C. Score the surface of the dough lengthwise with a sharp blade at a slight angle. Place the tin on a wire shelf, insert into the cooking space, and bake for approximately 50 minutes. Remove the potato bread, allow it to cool slightly, remove from the tin, and leave to cool completely on a wire rack.

(Pre-)heat cooking space to 230 °C with Professional baking rustic

Preheating completed. Insert cookware.

Professional baking rustic 230 °C for 50 Mins

Tips

Instead of firm or waxy potatoes, boil floury potatoes in simmering salted water for approximately 20 minutes until soft. Peel, pass through a potato ricer, and allow to cool before using.

Accessories

Loaf tin of approximately 30 cm, floured

Wire shelf