

Holiday Potato Bread

Benn Burke



Ingredients

- 600 grams bread flour plus 40 grams in reserve
- 300 grams left over room temp mashed potatoes
- 20 grams kosher salt plus a pinch or two more
- 20 grams white sugar
- 380 grams warm (about 110 degrees F) tap water
- 8 grams instant dry yeast (I recommend SAF Red)
- 10 grams xanthan gum (optional)
- Chopped rosemary and/or fresh thyme (optional)
- Cornmeal for dusting
- Nonstick cooking spray or vegetable oil

This is a low hassle savory bread made using leftover mashed potatoes from your holiday feast! It is great to have with a soup or salad the day after as you recover from your day-of indulgences.

Directions

1. Add approximately half the flour and mashed potatoes to the stand mixer bowl and use the paddle on low to mix them together. If you don't have a paddle, this can be done by hand using a pastry cutter or hand whisk.
2. Slowly add the remainder of the initial 600g of flour until just combined.
3. Remove the paddle. Add the remaining dry ingredients (minus the herbs and cornmeal), Mix it up a bit hand.
4. Add warm water and the instant dry yeast.
5. Using the dough hook, mix/knead the dough for about 5 minutes. If it is too loose, add the reserved flour, about 10 grams (a tablespoon) at a time. It should still be a little looser than a typical bread. Don't add too much flour!
6. Remove the dough from the mixing bowl and place it on a firm counter. If you are adding herbs, flatten to dough using the tips of your fingers. Sprinkle the copped herbs over the dough and fold the dough inward.
7. Hand knead the dough for about 2 or 3 minutes to mix in the herbs. It will be slightly more wet and sticky than normal bread. If it sticks to the counter and won't knead, add some flour a bit at a time but the dough should not be dry.
8. Form into a ball and place in an oiled bowl. Cover and let the dough proof at room temperature until doubled. It may take this dough longer proof than normal, maybe even twice as long. Be patient and allow enough time.
9. *Lightly* oil the baking crock/dutch oven and dust the bottom cornmeal.



10. Once dough has doubled, turn out onto the counter, lightly press the dough into a disk with your fingertips, form the dough to a ball.
11. Place the dough ball into the baking crock/dutch oven, seam side down. Cover.
12. Let the dough proof in the baking crock/dutch oven, about a half hour.
13. Score the loaf and sprinkle with salt, if desired.
14. Cover and place in a cold oven.
15. Set the oven to 425 degrees F.
16. Bake covered in the baking crock/dutch oven for about 45 minutes until the center is cooked.
17. Carefully remove the baking crock/dutch oven from the oven and gently turn out the bread onto a peel or baking pan.
18. Brush off excess corn meal from bottom and place the bread on the oven rack to finish. Bake about 10 to 15+ minutes until you achieve the desired crust color.
19. Remove and let cool completely before slicing.
20. Enjoy!

