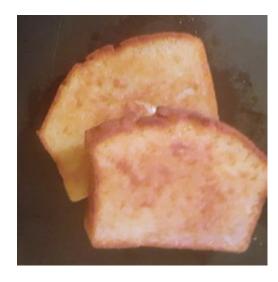
DM Boxty Bread



Course: Bread
Categories: Bread
Source: Boxty House

Serving size: 3 Loaves Preparation time: Cooking time:

Ingredients

500 g / 17.5 oz Raw Potatoes, peeled 500 g / 17.5 oz Mashed Potato, cold 320 g / 11.2 oz Flour 50 g / 2 oz Butter 10 g / 1/2 oz Salt

Directions

- 1. Pre-heat the oven to 180°C
- 2. Grate the raw potatoes into the trusty muslin cloth as before and squeeze as much liquid as possible into a bowl.
- 3. Let this liquid stand for 20 minutes before pouring off the liquid and keeping the starch that has settled in the bottom of the bowl.
- 4. Rub the butter into the flour, until it resembles bread crumbs.
- 5. Add the grated & mashed potatoes. Add the salt and starch to this mix.
- 6. Knead the mixture on a floured surface. Be careful not to over-knead as this will produce a denser bread.
- 7. Divide the mixture into 3 and place into the baking tins. Place in the oven for 50 minutes.
- 8. Remove from the oven and place onto a wire rack to let cool.
- 9. Cling wrap and store in the fridge overnight.
- 10. To serve, slice the Boxty loaf and cook gentle on a griddle top or warm pan, or even under a grill. Make sure to turn over to get both sides nice and golden brown.

Now add a topping of your choice – a little butter, some smoked salmon, even a bit of Nutella!

Notes

Equipment
3 Bread Loaf tins
Mixing Bowl
Mixer with Bread Hook (optional)