

DM Boxy Bread



Course: Bread
Categories: Bread
Source: Boxy 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 Boxy 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)