



Miele

Herbed potato bread

By Jo Barrett

30 minutes, plus proving time

Preparation time

45 minutes

Cooking time

32 small rolls

Serves

INGREDIENTS

Herbed potato bread

220 g floury potato
450 g (3 cups) plain flour
2 eggs
1 tbsp white sugar
185 ml (¾ cup) milk
1 tsp salt flakes
115 g butter
1 tsp dried oregano
1 tsp dried thyme
1 tsp dried rosemary
Extra plain flour, for dusting
Vegetable oil, for greasing

Ferment

60 g (1/3 cup plus 1 tbsp) plain flour
60 ml (¼ cup) water
2 tsp (7 g) dried yeast

Egg wash

1 egg, lightly beaten
1 tbsp milk
Pinch salt

Garlic butter

200 g butter
2 garlic cloves, finely grated
1 tbsp finely chopped chives
1 tbsp finely chopped parsley
Pinch salt flakes

Miele accessories

Round baking trays or universal tray

METHOD

Herbed potato bread

1. Place the potato on a universal tray on shelf level 2 and bake on Fan Plus at 200°C for 30 minutes, or until cooked through.
2. Remove from the oven and cool until the potatoes can be handled. Peel and push through a sieve or ricer. Cover with a tea towel and set aside.
3. Meanwhile, mix the ferment ingredients into a smooth paste in a small bowl. Cover for 15 minutes, or until it almost doubles in size.
4. While the ferment is developing, begin to make the dough. Place flour, eggs, sugar, milk and salt in the bowl of a freestanding mixer with a dough hook attachment and mix on low speed until combined.
5. Add the ferment and the butter and mix on medium speed until smooth. When the dough comes away from the side of the bowl add the mashed potato and dried herbs. Mix until well combined.
6. Place into the oven on Prove yeast dough and prove for 30 minutes, or until the dough doubles in size.
7. Lightly grease two round baking trays or one universal tray.
8. Turn the dough onto a lightly greased bench and divide into 32 balls (approximately 30 g). Evenly space the balls on the trays.
9. Place back into the oven on Prove yeast dough and prove for 30 minutes, or until the dough doubles in size and is fluffy when pressed.
10. Preheat on Moisture Plus with Fan Plus at 200°C with 1 manual burst of steam.
11. Gently brush the dough with the egg wash. Snip a cross onto the tops of the dough using scissors.
12. Place trays on level 2 and 4 (if needed). Release the burst of steam when dough is placed in the oven. Bake for 15 minutes, or until golden brown and cooked through.
13. Spoon the garlic butter over the bread to serve.

Egg wash

1. Combine all ingredients in a small bowl.

Garlic butter

1. Heat the butter in a small saucepan on low heat, induction setting 4. Stir the butter when it starts to bubble, when it begins to turn golden brown turn off the cooktop. Stir in the garlic, herbs and a pinch of salt.

Hints and tips

- The buns are cooked through when you hear a hollow sound when you tap the buns on the base.