

ingredient variation

POTATO SANDWICH BREAD

Breads made with potatoes are relished for the moisture the potatoes provide, moisture that also contributes to a softer crumb. These breads don't, however, taste much of potato. If you'd like a bread with true potato flavor, see our Pressure-Cooked Potato Broth Sourdough recipe (see page 84).



TOTAL TIME


Active 8 min 10 s
Inactive 3 h 57 min

DDT


24–26°C /
75–78°F

DIFFICULTY

  Easy:
mixing, shaping

  Moderate:
mise en place

Ovens

 ★ Convection

 ★ Combi

 Home

YIELD / SHAPES

 1 lg loaf

 2 sm loaves

INGREDIENTS		WEIGHT	VOLUME	
For the Potato Puree				
Russet potato		200 g	1 ea	
For the Dough				
① Water		295 g	1¼ cups + 3 tsp	63.44
Nonfat powdered milk		20 g	2 Tbsp + 2 tsp	4.3
Instant dry osmotolerant yeast		4 g	1½ tsp	0.86
② Potato puree		155 g	¾ cup	33.33
③ Bread flour		465 g	3⅓ cups	100
④ Butter, softened		35 g	3 Tbsp	7.53
Sugar		20 g	2 Tbsp	4.3
Fine salt		9 g	1½ tsp	1.94
Vegetable oil		as needed	as needed	
For the Topping				
Potato flakes, optional		as needed		
Yield		~1.00 kg*		

For salt, flours, substitutions, and other notes, see pages viii–xi.
*Yield does not include topping.

NET CONTENTS		
Ingredients	Weight	
Flour	465 g	100
Water	418 g	89.93
Starch, potato	33 g	7.18
Sugar	30 g	6.53
Fat	28 g	6.11
Salt	9 g	1.94
Yeast	4 g	0.86

We recommend using a 33 cm long by 10 cm wide by 10 cm deep / 13 in long by 4 in wide by 4 in deep loaf pan for the large loaf or two 20 cm long by 11.5 cm wide by 7.5 cm deep / 7¾ in long by 4½ in wide by 3 in deep pans for the small loaves.

Cook the potato just before mixing the dough so you don't have to refrigerate and rewarm it.

Consume within 1–2 d, or freeze for up to 2 mo.

GENERAL DIRECTIONS					TIME
		PROCEDURE		NOTES	active/inactive
PREP	puree	make 10–12 evenly spaced incisions into the potato with a paring knife; wrap well with plastic wrap; microwave for 2–3 min on high, or until the potato has a core temperature of 99 °C / 210 °F; cool, remove the plastic wrap, and peel with a paring knife; pass the potato through a drum sieve, ricer, or sifter, or mash it finely with a fork; cool to room temperature			5 min / 30 min
MIX	by machine	combine ④ in mixer’s bowl, and stir to dissolve yeast and milk powder; add ②, and whisk to combine; add ③, and mix on medium speed to medium gluten development; add ④, and mix on medium-high speed to full gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap; see Machine Mixing options, page 291			12–17 min
BULK FERMENT		45 min total; 1 fold just after mixing; keep covered throughout; see How to Perform a Four-Edge Fold, page 3-129; prepare the loaf pans			5 min / 45 min
DIVIDE/ SHAPE	divide	lg loaf	sm loaf	see How to Divide Your Dough, page 3-136	0–1 min
		do not divide	500 g		
	shape	oblong bâtard		see How to Preshape and Shape a Bâtard, page 3-154	1–2 min
FINAL PROOF	27 °C / 80 °F 65% RH	1–1½ h	¾–1 h	brush with oil before proofing; see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	¾–2 h
	21 °C / 70 °F	1 h 40 min–2 h	1–1¼ h		
SCORE		single score down the center; optional: apply potato flakes on surface in a single, even layer before baking; see Scoring, page 3-230			10 s
BAKE		convection (full fan speed)/combi (medium fan speed): bake for 25–30 min (500 g loaf)/45–50 min (1 kg loaf) at 190 °C / 375 °F; home: bake for 35–40 min (500 g loaf)/45–55 min (1 kg loaf) at 205 °C / 400 °F; allow to rest in the pan for 5 min, then remove to a wire rack to cool completely			25–55 min
TOTAL TIME					by machine 8 min 10 s / 3 h 57 min