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).

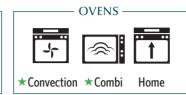


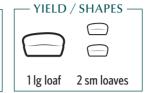












	INGREDIENTS	WEIGHT	VOLUME	%
	For the Potato Puree			
	Russet potato	200 g	1 ea	
	For the Dough			
1	Water	295 g	11/4 cups + 3 tsp	63.44
	Nonfat powdered milk	20 g	2 Tbsp + 2 tsp	4.3
	Instant dry osmotolerant yeast	4 g	1½ tsp	0.86
2	Potato puree	155 g	³⁄4 cup	33.33
3	Bread flour	465 g	3⅓ cups	100
4	Butter, 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*		

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/73/4 in long by 41/2 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.

 $For salt, flours, substitutions, and other notes, see {\it pages viii-xi}.$

GENERAL DIRECTIONS	TIME
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		PROCEDURE		NOTES	active/inactive
PREP	puree	make 10–12 evenly space microwave for 2–3 min or remove the plastic wrap or sifter, or mash it finely	5 min /30 min		
MIX	by machine	combine ① in mixer's b combine; add ③, and m medium-high speed to b well with a lid or plastic	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/	divide	lg loaf	sm loaf	see How to Divide Your Dough,	0-1 min
SHAPE		do not divide	500 g	page 3·136	
	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	3⁄4-1 h	brush with oil before proofing; see Final Proofing Methods, page 3.212,	³/4-2 h
	21°C/70°F	1 h 40 min-2 h	1–1¼ h	and Calling Proof, page 3-220	
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 $8 \min 10 \text{ s}/3 \text{ h} 57 \min$

ENRICHED BREADS

^{*}Yield does not include topping.