

INGREDIENTS::

750 g BL 80 bread flour, 2 large potatoes (approx. 250-350 g), 25 g yeast, 2 teaspoons of salt, 1 teaspoon of sugar, 1 glass of beer, 1 spoon of vegetable oil or melted lard, the cooking water of the boiled potatoes

Preparation:

Boil the potatoes in just enough water to cover them. When it is cooked, strain off the water. Add the beer to the water, it should be approx. 3.5 dl together (half water and half beer). Take out 1 decilitre from the water, to which you should add the sugar and the yeast and let it rise. In the meantime, measure out the flour, smash the potatoes with a potato ricer, add the salt, the activated yeast, and the vegetable oil. Add just enough of the remaining liquid to make a nice, smooth, not too soft dough. Knead it.

Cover and let it rise for 30 minutes, then knead and leave it again for 15 minutes. Shape and place it in a *Hungarian Cooking Dish*. Let it rise for another hour in the *Hungarian Cooking Dish*. Score with a sharp knife, then sprinkle with water. Bake for 5 minutes in an oven preheated to 250 C°, then turn the oven to 230 C°, and it will be ready in another 55 minutes. When it is done, place it on a wire rack, water the top once more and let it cool.

Potato Bread

