

Miele

Potato bread with spiced hazelnut

By Michael Meredith

25 minutes

Preparation time

1 hour

Cooking time

4

Serves



INGREDIENTS

Hazelnut spice mix

75 g hazelnuts
1 tbsp whole coriander seeds
½ tbsp whole cumin seeds
½ tbsp whole fennel seeds
1 small pinch dried chilli
½ tbsp sumac
1 tbsp white sesame seeds
½ tbsp dried oregano
½ tbsp dried thyme

Potato bread

500 g medium waxy potatoes skin on,
well-scrubbed
1 cup rice flour
¼ cup potato flour/starch
Salt flakes, to taste
1 tsp baking powder
¼ cup melted butter, plus a little for
brushing
1 egg

METHOD

Hazelnut spice mix

1. Preheat the oven on Conventional at 160°C.
2. Roast hazelnuts in the oven on shelf position 2 for 8 minutes and pulse in a food processor until crumbly, or chop by hand.
3. Toast the coriander, cumin, fennel and chilli in a frying pan on medium heat, induction setting 6, until fragrant.
4. Grind the spices into a coarse powder with a coffee grinder or mortar and pestle.
5. Mix all of the ingredients together.

Potato bread

1. Cut the potatoes into ½ cm thick slices, leaving the skin on and spread into a perforated steam container. Steam at 100°C for 25-30 minutes.
2. Mix the flours, salt and baking powder together in a separate bowl.
3. Roughly mash the potatoes and stir through the melted butter and egg.
4. Fold the flours into the mashed potato mix until a firm smooth dough is formed and rest for 10 minutes.
5. Divide into 30 g balls and shape into flat round patties about 1 cm thick.
6. Place onto a perforated gourmet baking tray and brush with a little melted butter then sprinkle the hazelnut spice mix on top.
7. Preheat the oven on Intensive Bake at 170°C.
8. Place the tray in the oven on shelf position 1, turn on Crisp function if applicable and bake for 15-20 minutes.
9. Brush with more butter when it comes out of the oven, season with salt and serve warm.