

ROSEMARY, GARLIC POTATO BREAD



Ingredients:

2 large russet potatoes, well-baked and still warm, recipe follows
1 garlic head, roasted and still warm, recipe follows
2 (1/4-ounce) envelopes active dry yeast
2 tablespoons sugar
3 tablespoons olive oils, plus extra for brushing
2 teaspoons kosher salt, plus more for sprinkling
4 cups all-purpose flour, plus more as needed
4 cups bread flour
1 1/2 tablespoons chopped fresh rosemary

Baked Potatoes:
2 large russet potatoes
olive oil
kosher salt and freshly ground black pepper

Roasted Garlic:
1 garlic head
olive oil

Directions:

Peel and coarsely chop the potatoes. Squeeze the garlic from the garlic head into a medium bowl and add the potatoes.

In the Bosch Universal Plus bowl fitted with the dough hook, combine the yeast, 2 cups warm water, and the sugar and let the yeast bloom for about 7 minutes, or until bubbly. Add the olive oil, potatoes, garlic, salt, and half the flour. Mix on speed one and add remaining flour until the dough cleans the side of the bowl. Let knead 6 minutes.

Turn the dough out into an oiled bowl, cover it with plastic wrap, and let it rise in a warm place for 1 1/2 hours, or until doubled in size.

Punch it down and let it rise again for 1 hour. Punch it down again and cut the dough in half. Shape each loaf into a ball, place them on a baking sheet, and let them rise for 45 minutes, or until nice and poofy.

Preheat the oven to 400 degrees F.

Brush the loaves with olive oil and sprinkle them with a wee bit of salt and some rosemary. Cut a big slash across the top of each and bake for about 45 minutes, or until the loaves are a nice rich brown and sound hollow when tapped. Let cool on a wire rack. Never refrigerate!

Bake potatoes in the oven. Rub the potatoes with a bit of olive oil, kosher salt, and pepper. Stick them with a fork several times to let the steam out. Place them on a baking sheet and roast at 425 degrees F for 1 hour. The skin will get nice and crispy and you can scoop out the potato meat easily.

To roast the garlic you heat the oven to 425 degrees F. Chop off the pointy end of the head of the garlic and expose the cloves. Drizzle olive oil right onto the exposed garlic, wrap it tightly with aluminum foil, place on a baking sheet, and roast for 35 to 40 minutes.