

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

1/2 tbsp whole fennel seeds

1 small pinch dried chilli

½ tbsp sumac

1 tbsp white sesame seeds

½ tbsp dried oregano

1/2 tbsp dried thyme

Potato bread

500 g medium waxy potatoes skin

on, well-scrubbed

1 cup rice flour

1/4 cup potato flour/starch

Salt flakes, to taste

1 tsp baking powder

1/4 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.