

Hungarian Potato Bread

Yield: 21 breads @ 900 g (2 lbs) each

Ingredients	g / ml	lbs / oz	Yield %	Baker's %
Flour, bread	10000 g	22 lbs	51.34%	100%
Potatoes *	3000 g	6 lbs 9.7 oz	15.40%	30%
Water **	5500 g	12 lbs 1.7 oz	28.23%	55%
Yeast, compressed	400 g	14.1 oz	2.05%	4%
Paprika, ground	80 g	2.8 oz	0.41%	0.8%
Salt	220 g	7.8 oz	1.13%	2.2%
Dough conditioner	200 g	7.1 oz	1.03%	2%
Caraway Seed	80 g	2.8 oz	0.41%	0.8%
Total	19480 g	42 lbs 14 oz	100%	194.8%

Method:

1. * Cook 2000 g of peeled raw potatoes in a good amount of water until they fall apart. Drain and reserve the water. Add 1000ml of tap water to the potatoes and mix until smooth. Cool.

** Use all of the reserved liquid as part of the total water.

2. Combine all ingredients in a large mixing bowl in an upright mixer. With the dough hook mix on first gear for three minutes (pick-up stage). Scrape down the sides of the bowl and check the dough consistency. Restart in third gear for seven more minutes.

3. Lightly dust the surface of a workbench and place the dough onto the surface. Cover to prevent the dough from drying out. Bench rest for 10 minutes. Punch the dough down and fold the dough over to release the gases and supply the yeast with new food. Bench rest an additional 10 minutes.



4. Divide into 900g (32 oz) pieces, round and cover. After 10 minutes bench rest, shape the bread again into ovals. Place into prepared proofing baskets, which have been dusted with rye flour. Place seam up into baskets.



5. Proof at low humidity 30-35°C (88-95°F) until the dough is doubled in size.

6. Turn over onto a parchment paper lined sheet pan. Dock and score five times.



7. Bake in a preheated 232°C (450°F) oven with two seconds of steam. Once the bread is placed into the oven reduce the heat to 190°C (375°F). Bake for +- 30 minutes, or until an internal temperature of 82°C (180°F) is reached. Open the damper the last ten minutes of the baking process to achieve a good crust.

8. Remove the bread from the sheet pans. Place on cooling rack and allow the bread to cool down to 38°C (100°F) before slicing or wrapping.