



## *Semolina Bread*

*When people think of semolina flour, they usually think of pasta. But semolina, a high-gluten flour made from the hard, coarse endosperm of durum wheat, also makes a lovely loaf of bread. Light golden in color, moist, and of a fine, delicate texture ideal for slicing, this bread recipe is based on one found in Judith and Evan Jones' "The Book of Bread," available in our Baker's Catalogue (as is the semolina flour.)*

*Makes 1 large loaf*

### INGREDIENTS

- 1 TBSP active dry yeast
- 1 ½ cups lukewarm (110°F) water
- 2 TBSPs soft butter
- 2 TBSPs nonfat dry milk
- 1 tsp salt
- 3 cups semolina flour

### PREPARATION

1. Dissolve the yeast in ½ cup of the warm water in a large bowl. Mix the butter and the dry milk into the remaining cup of water, and add to the yeast along with the salt. Stir in the semolina.
2. Turn the dough out onto a work surface floured with a little more semolina and knead it for **8 to 10 minutes**, until smooth. Grease a bowl, set the dough in the bowl, turning to coat all sides, cover with plastic wrap, and let rise until doubled in bulk, about **1½ hours** or more.
3. Punch the dough down, turn it out of the bowl, and shape it into a loaf. Place it into a greased 5 x 10-inch bread pan. Cover with a towel and let rise until doubled in bulk, about **50 minutes**.
4. Bake in a preheated 350°F oven for **40 minutes**, or until bread is a light golden brown and tests done. Turn the loaf out and let it cool on a rack. Let cool thoroughly before slicing.

*This recipe reprinted from [The Baking Sheet Newsletter](#), Vol. II, No. 7, July 1991 issue.*

# Potato Bread

*If you think of bland flavors when you think of potatoes — think again! This recipe produces probably the most flavorful "white" bread we've ever had. Moist and very sliceable, it's wonderful for sandwiches and toast; it has that "spongy" texture, perfect for spreading peanut butter or loading on tuna salad without crumbling. An overnight rise in the fridge is the key here. The longer a batch of dough rises, the better its flavor will be; and the taste of this bread is superb. Somehow, the combination of potato, butter, and eggs produces an elusive hint of cheese in the final loaf. YIELDS 2 loaves*

## INGREDIENTS

- 1 TBSP instant yeast
- ½ cup sugar
- 1¼ to 1½ cups lukewarm water or potato water (water in which potatoes have been boiled)\*
- ¾ cup (12 TBSPs) softened butter
- 2 ½ tsps salt
- 2 large eggs
- 1 cup mashed potatoes (1 or 2 large potatoes)
- 6 ½ cups Unbleached All-Purpose Flour

*\*Use the lesser amount of water in summer, or in humid weather conditons; the greater amount in winter, or when it's dry out.*

## PREPARATION

1) Beat together all of the dough ingredients, using the flat beater paddle of your stand mixer, or your bread machine set on the dough cycle. If you're using a stand mixer, beat the mixture for 4 to 5 minutes at medium-high speed, stopping the mixer to scrape down the sides and bottom of the bowl twice. The mixture should start to become smooth and a bit shiny.

2) Switch to the dough hook, and knead the dough at medium speed for 7 minutes, stopping to scrape the dough into a ball twice; it may or may not start to clear the sides of the bowl on its own.

3) Scrape the dough into a ball, and place it in a lightly greased bowl or large (greased) plastic bag. Refrigerate **overnight**, or for up to 24 hours.

4) Remove the dough from the refrigerator, divide it in half, and shape it into two 9" logs. Place them each in a lightly greased 9" x 5" loaf pan. Cover the pans with clear shower caps (first choice) or lightly greased plastic wrap, and allow the dough to rise until it's crowned about 1" over the rim of the pan. Since the dough is cold, this will take anywhere from 2 to 4 hours. Towards the end of the rising time, preheat the oven to 350°F.

5) Bake the loaves for **25 minutes**. Tent with aluminum foil, and bake for an additional 15 to 20 minutes, until the bread is a deep golden brown, and a digital thermometer inserted into the center of one of the loaves registers at least 190°F.

6) Remove the bread from the oven, and place the pans on a rack. After 5 minutes, gently turn the loaves out onto the rack to cool completely.

7) Store, tightly wrapped, at room temperature for several days, or up to a week in cool/dry weather; for longer storage, wrap well and freeze.

# **Potato Rolls**

*For the lamb bocadillos at Tres Gatos*

## **INGREDIENTS**

- 2 tsp. active dry yeast
- 1 Tbs. sugar
- 2 oz. plus 1 Tbs. warm water
- 1 oz. melted butter
- 2 eggs
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- 8.5 oz. potato, riced
- 1 Tbs. kosher salt
- 22 oz. all-purpose flour
- Sea salt and pepper (To taste)

## **PREPARATION**

1. In the bowl of a stand mixer add the yeast, a small pinch of sugar, and a splash of warm water. Whisk together to help the yeast dissolve, then let stand for ten minutes until the mixture is foamy and roughly double in size.
2. In the same bowl add the potato, 1 egg, and sugar. Use a spoon to incorporate the ingredients together. Add warmed butter and continue to mix. THEN add a pinch of salt and all of the flour.
3. Fit the stand mixer with a dough hook and turn on lowest speed. Add the water slowly down the side of the bowl. Let the machine knead the dough for about 3 minutes, until the dough comes together.
4. Cover dough with a cloth and let rise in a warm area for two hours or until doubled in size.
5. Punch the dough down and place on a slightly floured work surface. With a bench scraper, portion your dough evenly into 2 oz. portions for 12 rolls.
6. Flour your hand and roll the dough for a few seconds to shape into rolls.
7. Place on a sheet pan lined with parchment paper.
8. Brush with one whole beaten egg and season with coarse sea salt and pepper.
9. Let sit for 2 hours.
10. Bake in a preheated oven at 425 degrees for 16 minutes.