

## POTATO AND ROSEMARY SOURDOUGH BREAD

### Sourdough starter

To make the starter, mix the ingredients together and allow to stand at room temperature for 8 days. Discard half and mix in equal quantities of flour. Allow to stand at room temperature for a further 4 hours before using.

280 g cake wheat flour  
500 ml water  
10 ml instant yeast

### Dough

To make the dough, combine bread flour, salt, pepper and yeast. Using an electric mixer with a dough hook, put starter in the bowl together with mashed potato, oil and rosemary, then add the mixed dry ingredients. Add a little bit of water (not all of it) and mix until a firm dough forms.

450 g white bread flour  
10 ml salt  
5 ml ground black pepper  
5 ml instant yeast  
300 ml sourdough starter  
100 g mashed potato  
15 ml olive oil  
1 rosemary sprig, leaves picked and chopped  
200 ml water

Remove dough from the mixer and leave to prove until double in size. Divide dough into 4 equal parts and shape into loaves. prove again until double in size. Preheat the oven to 200°C and grease 4 loaf pans. Flour and score the dough, then bake for 40 minutes or until golden brown. You'll know the bread is done if you remove it from the pan and tap the base of the loaf, and it sounds hollow.

Makes 4 loaves

## HOMEMADE BUTTER

Pour cream into the bowl of a stand mixer fitted with the whisk attachment and whip on the medium setting, first to soft peak and then stiff peak. Continue to whip until the cream separates and you notice small particles clinging to the whisk. Once you notice more and more butter build up on the whisk and an equal amount of buttermilk liquid at the bottom of the bowl the process is complete; this normally takes 15 to 20 minutes.

1 ℓ whipping cream  
Maldon salt

Transfer butter to a bowl and strain the buttermilk through a fine sieve to get any remaining butter from it. Wrap the butter in a muslin cloth and squeeze out the remaining liquid. Return butter to the bowl, stir through a sprinkle of Maldon salt and add any flavouring you prefer. Work the flavouring and salt through the butter with a silicone spatula. Fill a ramekin and place in the fridge to harden. Serve butter with freshly baked bread.

Makes 1 ramekin



