



POTATO BREAD



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION (in Rs.)
Flour	175 g	1/2 cup + 2 tbsp	4.25	6.3	
Whole wheat flour	57	¼ cup	1.71	2.1	
Sugar	24 g	1 tbsp + ½ tbsp	1.64	1.95	WHOLESALE
Salt	4 g	1 tsp	1	1	32.22
Yeast	4 g	½ tbsp	2.3	2.3	
Improver	3 g	1 tsp	4.5	4.5	
Gluten	3 g	1 tsp	2.68	2.68	M.R.P.
Potatoes	112	-	2.24	2.24	
Rosemary	5 g	½ tsp	3	3	37.57
Black pepper	2 g	¼ tsp	1	1	
Potato Water	90-95 g	½ cup	2.6	2.6	
Butter	12 g	1 tbsp	5.3	7.9	
TOTAL			32.22	37.57	INSTRUCTIONS
<p>METHOD</p> <ol style="list-style-type: none"> 1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. Boil the potatoes till soft and reserve the required amount of water for the dough. Now mash the potatoes well. 3. In a bowl, collect all the dry ingredients. Now add the mashed potatoes and the potato water and combine to form a soft dough. 4. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten has been formed, add the butter and knead again till all the butter is incorporated and the dough is smooth and soft. 					<p style="text-align: center;">OVEN TEMPERATURES</p> <p style="text-align: center;">OTG 200°C (upper rod + lower rod)</p> <p style="text-align: center;">DECK OVEN Upper temperature – 200°C Lower temperature – 200°C</p> <p style="text-align: center;">UNOX 160°C, Fan speed – 1, Humidity – 0</p>



5. Then transfer it to a lightly greased bowl and keep it for first fermentation for 30 minutes.
6. After proofing, degas the dough, and shape it in an oval form of about 7 inches long.
7. Keep on a baking tray and keep it for proofing for about 40 minutes
8. When the dough has proofed, dust some flour and score it in a criss cross pattern.
9. Bake it in a preheated oven for around 30 minutes or until golden brown in color.
10. Do the temperature check and keep it on a wire rack for cooling.

NOTE		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-

