



# Potato bread



## Rezept für 4

### Ingredients

170 g spelt flour  
120 g rye flour  
112 g plain flour  
16 g salt  
14 g powdered milk  
70 g potatoes (peeled and  
mashed)  
24 g yeast  
270 ml water

### To prepare

Knead all the ingredients together slowly for approx. 20 minutes. Leave the dough to rise for an hour. Then form the dough into a round shape and place on a tray lined with baking paper. With scissors, make crosswise incisions on top of the bread. Bake the bread on the steam & hot air setting at 230°C for 10 minutes then on the hot air setting at 180°C for 15 minutes.

### Anrichten

## Cooking level

Preheated

10 minutes | Steam setting at 230°C

15 minutes | Hot air setting at 180°C