



## Potato Flatbread

### What to collect

Ingredients	Equipment
150g cooked potato, mashed & cooled	potato ricer
500g 00 flour	bowl
1 teaspoon salt	electric mixer with dough hook
2 teaspoons dried yeast (1 sachet)	metric measuring cups/spoons
1 cup warm water	griddle pan
extra virgin olive oil	pastry brush
fresh rosemary, chopped	rolling pin
sea salt	

### What to do

1. Boil potatoes until tender, then puree using a potato ricer.
2. Mix flour, salt and potato with your fingers.
3. Dissolve yeast in a little of the water, then mix with remaining water and 1 tablespoon oil.
4. Make a well in flour mixture and tip in yeast mixture and stir.
5. Place mixture into a bowl of an electric mixer with a dough hook. Beat for 5 minutes until smooth and elastic.
6. Put dough into a lightly oiled bowl, cover with a tea towel and leave for about 1 ½ hours.
7. Gently knock back dough, then divide into 8 pieces and roll each piece into a ball.
8. Place on a lightly oiled tray, cover with a tea towel and leave to prove for 10 minutes.
9. Roll out dough using a rolling pin, and fry on a griddled pan for a few minutes on either side.

**10. Brush with olive oil and rosemary.**  
This is a Stephanie Alexander recipe.