



Two Tubers

All things potato and truffle

Mashed and Grated Potato flat bread with truffle

Ingredients

400 grams mashed potato
400 grams potato to be grated just before use
½ tsp baking powder
15 g melted butter
80 ml water
2 cup plain flour
1 tbsp cumin seeds
Additional 50g softened butter or ghee and mixed with 25g truffle butter

Method

Place mashed potato in a large bowl. Add cumin seeds to a pan and place that on the stove on a gentle heat until you can smell the cumin. Usually, 1 to 2 minutes. Add to the bowl with the potato.

Melt butter with water (on stove or in the microwave). Grate potato and add straight to hot water and butter mix. Stir then pour into the mashed potato. Mix until well combined and add the flour, and baking powder and mix with a knife or spoon. Continue mixing with your hands to bring it into a dough. If it is too sticky to handle, add a little bit more flour. Turn out onto a floured surface and give a quick knead until smooth. You do not want to over work the dough.

Divide into six equal portions and rest for half an hour. Place one portion on the work surface and keep the remaining covered. Roll the dough out to a large square shape and roll as thin as possible. Spread lightly with the softened butter mixed with truffle butter and roll up like a snake as tightly as possible. Once rolled into a snake, start curling the right end with your right hand down to form a circle. Turn the left end up with your left hand to form a circle. Keep rolling until they meet in the middle. Place one circle on top of the other and press down. Repeat with remaining dough then rest for half an hour before the final roll and cook.

Roll each ball of dough out to about dinner plate size. Heat a non-stick frypan with no oil and add the bread. Dry fry on both sides until crispy and slightly browned. Place on a wire rack to cool.

Once cool, you can freeze or refrigerate for cooking later or do the second cook now.

Second Cook

Heat a non-stick fry pan and add a little bit of oil. Place the bread in the pan and cook until heated through, crisp and browned. If the bread is frozen, it is unnecessary to defrost it first. The second cook can be done from frozen.