

## Rosemary and New Potato Bread

I like to make this with new potatoes, those small red potatoes you can get at the farmer's market in early summer, but at other times of the year, any small red or fingerling potato will do. The smell of the kitchen just after baking is heavenly!

Two Loaves	Ingredient	One Loaf
2 cups	New potatoes, boiled and mashed a bit with skins on	1 cup
6 ½ cups, 884 g	Bread flour, 93%	3 ¼ cups, 442 g
½ cup, 68 g	Rye flour, 7%	¼ cup, 34 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
¼ cup, 55 g	Olive oil, 6%	2 Tbsp, 28 g
3 Tbsp dry/1/3 cup fresh	Rosemary	1 ½ Tbsp dry, 3 Tbsp fresh
2 cups, 474 g	Potato water, 105-115 degrees, 50%	1 cup, 237 g

Wash several small round potatoes, leaving the skin on, enough for about 2 cups mashed (for two loaves), and bring to a boil in a small pan with just enough water to cover the potatoes. Cook until done, about 15-20 minutes then allow to cool in the pan.

In a large bowl, combine flours, yeast, salt, sugar, rosemary and olive oil. Remove the somewhat cooled potatoes from the water and mash with a fork (Do not discard the water). Measure out 2 cups of mashed potatoes and add to the flour mixture. Measure out 2 cups (or 1 cup for one loaf) potato water and adjust the temperature of the potato water to 105-115 degrees (by cooling more or warming in the microwave) and add to the flour and potato mixture. Stir with a large spoon until well mixed. Cover and allow to rise at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours before using dough.

Refrigerate the dough for at least 3 hours, preferably several. About an hour before baking, remove the dough from the refrigerator, divide in half and shape each into a boule or batard. Place on a tray covered with parchment paper, cover and allow to rise for 45 minutes or so while the oven is warming up. Preheat the oven, baking stone and steaming pan to 450 degrees. Just prior to baking, beat an egg with 2 Tbsp of water, then brush onto the loaves. Sprinkle a bit of rosemary over the tops of the loaves and then slash deeply. Slide onto the baking stone, place a cup of hot water into the steaming pan and turn the oven down to 400 degrees. Bake for about 45 minutes then remove and cool on a wire rack.