

# Potato bread with spiced hazelnut

By Michael Meredith

**25 minutes**

Preparation time

**1 hour**

Cooking time

**4**

Serves



## INGREDIENTS

### Hazelnut spice mix

- 75 g hazelnuts
- 1 tbsp whole coriander seeds
- ½ tbsp whole cumin seeds
- ½ tbsp whole fennel seeds
- 1 small pinch dried chilli
- ½ tbsp sumac
- 1 tbsp white sesame seeds
- ½ tbsp dried oregano
- ½ tbsp dried thyme

### Potato bread

- 500 g medium waxy potatoes skin on, well-scrubbed
- 1 cup rice flour
- ¼ cup potato flour/starch
- Salt flakes, to taste
- 1 tsp baking powder
- ¼ cup melted butter, plus a little for brushing
- 1 egg

## METHOD

### Hazelnut spice mix

1. Roast hazelnuts in the oven on Conventional at 160°C for 8 minutes and pulse in a food processor until crumbly, or chop by hand.
2. Toast the coriander, cumin, fennel and chili in a frying pan on medium heat until fragrant.
3. Grind the spices into a coarse powder with a coffee grinder or mortar and pestle.
4. Mix all of the ingredients together.

### Potato bread

1. Cut the potatoes around ½ cm thick, leaving the skin on, and spread into a perforated steam container. Steam at 100°C for 25-30 minutes.
2. Add the flours, salt and baking powder together in a bowl and mix well.
3. Roughly mash the potatoes and stir through the melted butter and egg.
4. Fold the flours into the mashed potato mix until a firm smooth dough is formed and rest for 10 minutes.
5. Divide into 30g balls and shape into flat round patties about 1cm thick.
6. Place onto a perforated oven tray and brush with a little melted butter then sprinkle the hazelnut spice mix on top.
7. Place into the oven on Intensive Bake at 170°C with the Crisp function on for 15-20 minutes. Brush with more butter when it comes out of the oven, season with salt and serve warm.