



POTATO BUNS

MISE EN PLACE

- You will need 125 grams of mashed potato for your class. Before the class please prepare your mashed potato.
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POTATO BUNS *(makes 23-25 buns)*

Recipe by CYRILLES KOPPERT

600 grams all-purpose flour (plus an extra 30 grams on the side)

12.5 grams yeast (active dry)

1 tbsp salt

1 tbsp sugar

160 mL milk

90 mL water

1 egg

75 grams melted duck fat, or use bacon fat or butter (your choice)

125 grams mashed potato

Salt and Pepper to taste

Egg Wash:

1 egg

- Preheat your oven to 375 F.
- Place flour, sugar, and salt in a bowl.
- Heat water to lukewarm.
- Put yeast in a bowl and pour lukewarm water over yeast to activate it.
- Heat milk until lukewarm.
- Heat your choice of fat until melted and lukewarm.

- Add all dry ingredients and lukewarm ingredients into the bowl of a stand mixer, fitted with the dough hook. Mix the dough until it comes away from the sides of the bowl. This will take approximately 4 minutes to mix. If it sticks add a bit of the extra flour you have off to the side.
- Take the dough out of the mixer and form it so it fits into a bowl of your choice.
- Brush with a bit of oil on top so it doesn't dry out.
- Leave the dough to proof until it increases by half in size (approximately ½ hour).
- Once the first proofing is done, cut the dough and weigh out 55 gram buns.
- Ball the dough & egg wash each. Place on sheet pan and let proof until they double in size.
- Once proofed, bake in oven at 375 F for 20 -25 minutes

EQUIPMENT

Digital weighing scale

Stand mixer with dough hook attachment

Sheet pan

Parchment paper