



POTATO BREAD WITH BEET HUMUS



4 Servings

INGREDIENTS

POTATO BREAD

500 gr floury potatoes

21 gr yeast

50 ml lukewarm water

1 teaspoon sugar

250 gr **flour**

2 teaspoons salt

7 tablespoons olive oil

Flour for the work surface

Coriander and nutmeg

Sesame seeds, black caraway seeds

Fleur de Sel

THE BEET HUMUS

240 gr cooked chickpeas

50 gr uncooked beets

½ - 1 garlic clove

1 - 2 tablespoons **tahini**

(sesame paste, Middle Eastern stores)

2 tablespoons olive oil

About ½ teaspoon ground cumin

Lemon juice and grated lemon peel

Salt

Freshly ground black pepper

Parsley or cilantro for garnish

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Peel the potatoes and cut into medium-sized cubes. Cook for 20 minutes in the oven at the steam setting and press through a potato ricer.

In a cup, stir together yeast, water, and sugar and let stand for 5 minutes. Combine potatoes, flour, yeast starter, salt, 2 tablespoons oil, and about 500 ml water and process into a dough. Let rise for 30 minutes using dough proving stage 1.

Preheat the oven to 230°C bread baking mode. Oil the baking sheet. With a little flour on a baking sheet, roll out the dough into a square of about 33 x 33 cm.

Make depressions in the dough with your fingers. Drizzle with the remaining olive oil and sprinkle with coriander, nutmeg, sesame seeds, black caraway seeds, and Fleur de Sel.

Bake on shelf level 2 at 230°C bread baking mode, low steam intensity, for 10 minutes. Open the oven door to release the steam, then bake for another 15 to 20 minutes without added steam until golden.

Combine all the ingredients, including the olive oil, in a food processor and process, adding just enough water to form a soft purée. Season to taste with 1 to 2 tablespoons lemon juice, a little grated lemon peel, salt, and pepper. Sprinkle with herb leaves and serve with Potato Bread.