



New &
Improved

POTATO BREAD RECIPE

Potato bread is a form of bread in which potato flour or potato replaces a portion of the regular wheat flour. It is cooked in a variety of ways, including baking it on a hot griddle or pan, or in an oven. It may be leavened or unleavened, and may have a variety of other ingredients baked into it.

| Ingredients | Weight |
|---------------------|--------|
| Potato Bread Premix | 1000g |
| Whole Eggs | 1000g |
| Water | 250g |
| Vegetable Oil | 250g |

1. Using whisk attachment, mix Arrow Vanilla Sponge, whole eggs and water at low speed for 1 minute.
2. Scrape down the bowl and continue to mix for another 7 minutes at high speed.
3. Gradually add in oil and blend at slow speed for 10 minutes.
4. Put 500 g. batter in an 8-inch round tin pan
5. Bake at 180° C - 190°C for about 35 - 40 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.
6. Remove from oven and let it cool before serving.