



Chez Montier's – Aunt Prudence's Potato Roll

Ingredients - Dough

- 2 cups russet potatoes, roasted in the skin and pressed through a ricer
- 1½ cup unbleached all-purpose flour, sifted
- 1½ cup whole wheat flour, sifted
- 1 cup bleached cake flour, sifted
- 4½ cups unbleached bread flour, sifted
- 1 cup of unsalted butter, melted
- 3 packages of yeast, fast rising
- 1½ cups sugar
- 4 teaspoons kosher salt
- 2 large whole eggs, beaten
- 2 large egg yolks, beaten
- 1½ cups evaporated milk
- ¼ cup of whole milk, to bloom the yeast
- 1 cup vegetable oil (for shaping the rolls)

Ingredients-Glaze

- ½ cup evaporated milk
- 2 tablespoons honey
- 3 tablespoons sugar
- 1 pinch of salt

Directions

To prepare the yeast, scald ¼ cup of milk by bringing it almost to a boil. Once a skin has formed on top of the milk, sprinkle 1 teaspoon of sugar and all of the yeast over the top. Stir to combine. Set it in a warm place to bloom and become frothy.

In a large bowl, combine sugar, eggs, and kosher salt. Beat the mixture until smooth and light in color.

Add the mashed potatoes, the melted butter, and the remaining milk-sugar liquid and blend till smooth.

Add the bloomed yeast and thoroughly combine.

Sift most of the flours together into a large bowl, reserve ½ cup of the all-purpose flour to use as you knead the dough. Add the sifted flour to the potato mixture one cup at a time. Mix until the dough pulls away from the sides of the bowl. Continue to mix until all of the flour is combined. Turn the dough onto a floured board and knead for until the dough is supple, approximately 10 minutes. Add all-purpose flour, as required, if the dough is tacky.

Return the dough to the bowl and cover with plastic wrap. Place in a warm dry place and let rise until doubled in size, approximately 60 minutes.

Combine all of the glaze ingredients in a small bowl and set aside.

Once the dough has doubled, punch down the dough with your fist. Turn the dough onto a floured board and knead for 10 minutes. Add flour as required if tacky.

Return to the bowl and cover with plastic wrap. Place in a warm dry place and let rise until the dough has doubled in size, approximately 60 minutes. Do not skip this second rise, this is where the complex flavors are built!

To form the rolls, pour half of oil in a saucer to oil your hands. Take a handful of dough and form the rolls by squeezing the dough through your thumb and first finger to create a smooth ball approximately 1½ " in diameter. Pinch your two fingers together to separate the ball now "roll".

Place the rolls in one of three 8" greased cake pans cover and set aside. (At this point the formed rolls can be frozen). Allow the rolls to rise and double in size approximately 60 minutes.

Bake at 350 for 20-25 minutes or until golden brown. Generously brush with the glaze immediately upon taking out of the oven.

*Note: When ready to bake the frozen rolls, thaw, let rise and then bake.

Should yield 3 dozen rolls.