



# Two Tubers

## All things potato and truffle

### Two Tubers Mashed Potato Paratha

#### Take I

#### Ingredients

750 g potato

30 g melted butter

1 ½ cup plain flour

Pinch truffle salt

1 tbsp cumin seeds

Freshly cracked black pepper

Additional 50g butter softened and mixed with 25g truffle butter.

#### Method

Peel and cut potatoes into large chunks. Place in a saucepan with water, bring to a boil and simmer until tender. Drain in a colander to cool. Once cool, put through a potato ricer or mash in a large bowl.

Add cumin seeds to a pan and place that on the stove on gentle heat until you can smell the cumin. Usually, 1 to 2 minutes. Add to the bowl with the potato. Add the flour and salt and mix with a knife or spoon. Add the melted butter and continue mixing until it starts to come together. Continue mixing with your hands to bring it into a dough. If it is too sticky to handle, add more flour. Turn it out onto a floured surface and give it a quick knead until it is smooth. You do not want to overwork the dough.

Divide into six equal portions. Place one portion on the work surface and keep the remaining covered. Roll the dough out to a large round shape and roll as thin as possible. Spread lightly with the softened butter (you can dust with potato starch or flour before continuing, but I found this did not help the result) and roll up like a snake as tightly as possible. One rolled into a snake, start curling the right end with your right hand down to form a circle. Turn the left end up with your left hand to form a circle. Keep rolling until they meet in the middle. Place one circle on top of the other and press down. Repeat with remaining dough, rest for an hour before the final roll and cook.

Roll each circle out to about dinner plate size. Heat a non-stick frypan with no oil, and add the bread. Dry fry on both sides until crispy and slightly browned. Place on a wire rack to cool.

Once cool, you can freeze or refrigerate for cooking later or do the second cook now. Heat a non-stick fry pan and add a little bit of oil. Place the bread in the pan and cook until heated through, crisp and browned. If the bread is frozen, it is unnecessary to defrost it first. The second cook can be done from frozen.