

Interest Rising In Baking Artisan Bread At Home

(NAPSA)—Thanks to a hand-made, one-of-a-kind bread that's as beautiful to the eye as it is to the palate, the wonderful aroma of bread baking in the kitchen is being enjoyed in a rising number of homes.

It's called artisan bread; a crusty European-style bread, sometimes sourdough, sometimes not; weighed, rounded, shaped and slashed by hand. In the process, every set of ingredients comes together. It's as if every bread is—at least for a while—alive.

Artisan bread is all about the fundamentals, minimalism and simplicity. Aside from the occasional herbs, ingredient lists are kept to a minimum.

Inspired by the centuries-old peasant breads, Fleischmann's Yeast has created Potato Peasant Bread. Reminiscent of the flavorful Hungarian potato breads, this version has been tested and perfected for the home kitchen.

Potato Peasant Bread

Makes 2 loaves

- 3 to 3½ cups all-purpose flour
- 1 cup whole wheat flour
- ¼ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 2 teaspoons salt
- 1½ cups potato water or tap water
- 3 tablespoons butter or margarine
- ¾ cup mashed boiled potato*
- 1 tablespoon all-purpose flour

In a large bowl, combine 1 cup all-purpose flour, whole wheat flour, sugar, undis-



In addition to this Potato Peasant Bread, artisan breads include sweet French baguettes, Italian ciabatta and hearty German black rye.

solved yeast, and salt. Heat water, butter and mashed potato until very warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough in half. Roll each half to 8 x 12-inch oval. Beginning at short end, roll up tightly as for jelly roll. Pinch seam and ends to seal. Place on large greased baking sheet; flatten loaf slightly. Cover; let

rise in warm, draft-free place until doubled in size, about 30 minutes.

With sharp knife, cut 3 diagonal slits (¼-inch deep) on top of each loaf. Sprinkle with 1 tablespoon flour. Bake at 400°F for 15 to 20 minutes or until done. Remove from sheet; cool on wire rack.

** To use instant potatoes:* Combine ½ cup water and 3 tablespoons milk in saucepan; bring to a boil. Remove from heat; stir in ½ cup potato flakes or buds. Cool to room temperature.

For more artisan recipes and baking tips, visit Fleischmann's Yeast at www.breadworld.com.