



Baguettes with Curry Potatoes(or leftover)

NIBBLEDISH CONTRIBUTOR

Ingredients

(A) Baguettes

90 g Plain flour

360 g Bread flour

1 1/2 tsps Salt

1 tsp Sugar

3 tsps Instant yeast

(B)

250-260 ml Water

(C)

10 g Shortening

Filling:

5 pcs Potatoes - skin and cut cube

5 pcs Garlic - crush

1 Onion - Medium size - fine slice

5 pcs Curry leaves

2 tsps Curry powder

2 Glasses of plain water

a dash of Salt

1 tablespoon dry prawn or chicken stock (crush fine)

a bit cooking oil for frying

Instructions

-
- Mix (A) till well blended.
 - Add (B) and knead to form a dough.
 - Add (C) and knead to form a smooth and elastic dough.
 - Leave it to rise for 45 minutes.
 - Divide the dough into 3 pcs, mould them into balls and let them rest for 10 minutes.
 - Flatten the dough add in the filling, roll to close and make them into stick shapes.
 - Leave them to prove for 30 minutes
 - Brush them with water and slash the tops with a sharp knife 3 or 4 times.
 - Bake at 220°C for 25 minutes.

Filling:

- Heat frying pan and fry garlic, onion, curry leave till soft.
- Add in curry powder, mix well.
- Add in potatoes cube and water, mix well
- Add salt and fry till potatoes soft and water dry.
- Put aside to cool