

More than 1 hour

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 2 medium PnP soft cooking potatoes, peeled and quartered
- 1 cup (250ml) milk
- ½ cup (125g) butter
- Salt
- 1½ cups (375ml) cake flour
- 1½ cups (375ml) bread flour
- 2 eggs + 1 egg yolk
- 2 tsp (10ml) sugar
- 1 sachet (10g) yeast

Cheesy garlic butter:

- 1 bulb garlic
- Olive oil
- ½ cup (125ml) melted butter
- 1 Tbsp (15ml) chopped thyme
- ½ cup (60g) grated cheddar

Method

1. Boil potatoes in salted water until tender.
2. Drain and place in a warm oven for 5 minutes to dry out.
3. Mash potatoes with milk, butter and 1 tsp (5ml) salt.
4. Spoon into the bowl of a stand mixer fitted with a dough hook.
5. Add cake flour, bread flour, eggs, yolk, sugar and yeast.
6. Mix for 5-8 minutes, or until dough pulls away from the sides.
7. Cover and leave to proof in a warm place for about an hour, or until doubled in size.

8. To make the butter, cut the top off the garlic, drizzle with olive oil, wrap in foil and roast for 15 minutes at 180°C.
9. Squeeze out the flesh and mix with melted butter, thyme and cheddar.
10. Preheat oven to 200°C.
11. Line a baking tin or oven tray with baking paper.
12. Tip dough onto a lightly oiled surface. Knock dough down and divide into 4 portions.
13. Roll out into 10cm x 20cm rectangles.
14. Spread a third of the cheesy garlic butter on three.
15. Place them on top of each other, ending with the fourth unbuttered layer.
16. Cut into 4 pieces and turn each piece on its side (layers facing upwards).
17. Arrange snugly next to each other in baking tin, brush with leftover garlic butter and season with salt.
18. Cover loosely with clingwrap and leave to rise for 15-20 minutes.
19. Bake for 30-40 minutes.

[Browse more sides and salads recipes here.](#)