

Kartoflufatbrauth

Season: Any

Type: Icelandic Bread

Difficulty: 

Serves: 4-6

Equipment:	Ingredients:
Medium saucepan Bowl Masher Peeler Chopping boards and mat Knife Rolling pin Frying pan	500 g potato 250g Rye flour

Method:

- Fill a medium saucepan with water.
- Peel potatoes and cut into quarters.
- Place potatoes into the water and bring to the boil over a high heat.
- Boil until potatoes are tender.
- Drain potatoes well.
- Mash and spread out thinly to allow to cool completely.
- Mix in flour. (you may need to add more if the dough is too sticky.)
- Knead until smooth.
- Divide into 6 pieces.
- Roll each piece into a ball and then flatten with a rolling pin.
- Prick both sides with a fork all over.
- Heat frying pan on a medium to low heat.
- Cook breads one at a time on both sides until golden.