# Sweet Potato Wannabe

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## Ingredients:

**- Dough -**

**Ingredient ①**

| | |
|---|---|
| 60 g | Bread flour |
| 20 g | Rice Flour(Joshinko) |
| 1/4 tsp | Instant dry yeast |
| 2 tsp | Japanese sugar |
| 85 - 95 cc | Water |

**Ingredient ②**

| | |
|---|---|
| 60 g | Bread flour |
| 1/8 tsp | Salt |
| 15 g | Butter (unsalted) |

**- For Shaping -**

| | |
|---|---|
| 100 g | Sweet potato |
| 1 pc | Gardenia fruit |
| 2 tsp | Honey |
| 2 tsp | Granulated sugar |
| 10 g | Mozzarella cheese |
| 1 tbsp | Sweet potato powder |

## A Cooperation of

**BOSCH** | **ABC Cooking Studio**

## Workflow:

1. Place all ingredients of ① into a big mixing bowl. Pour water and mix well. Add in the ingredients of ② and mix until a rough dough is formed.
2. Shape the dough into a ball and place into the bowl with its seam side down, then wrap the bowl with cling wrap. Ferment at 40°C for 25 mins.
3. Finger test and degas the dough when it has doubled in size. Divide the dough into 4 portions. Round the doughs into balls and place them under a cling wrap for 10 mins (bench time).
4. Bring sweet potato cubes with gardenia fruit to a boil in a saucepan until softened (12 mins~). Strain the boiled sweet potatoes and add in honey and Granulated sugar. Mash and mix well.
5. Divide the mozzarella cheese cubes into 2 portions. Wrap the mozzarella cheese cubes with the sweet potato filling.
6. Degas the dough evenly and spread into a 12cm diameter circle, then place the sweet potato filling in the centre. Wrap up the filling and seal the seam tightly.
7. Adjust the shape to replicate a sweet potato (2 pieces 12cm length, 2 pieces 15cm length).
8. Coat the doughs with sweet potato powderand place them with the same side down onto the baking tray lined with parchment paper.
9. Cover the tray with cling wrap and ferment at 40°C for 10~15 mins.
10. Preheat oven to 160°C.
11. Remove the cling wrap and make indentations on the dough with your fingers.
12. With a skewer, poke holes on the dough to replicate a sweet potato.
13. Do the same for the rest of the doughs, then bake with 4D HotAir at 160°C for 13-18 mins.

## Setting procedure:

4D HotAir 160˚C
Cooking time: 13-18 mins
(Preheated oven)

**4D HotAir**

Invented for life