POTATO bread with Spinach and Ricotta

INGREDIENTS

* **750 grams potatoes, peeled and cut into quarters if large**
* **2 cups Malabar spinach, finely sliced**
* **2 Tbsp fresh thyme & rosemary, chopped**
* **225 grams (1 ½ cups) plain flour**

**Toppings**

* **2 sprigs of sage, picked, washed and dried**
* **30 grams (6 teaspoons) butter | melted**
* **good pinch of salt**
* **1 cup ricotta cheese, seasoned with salt and pepper**

METHOD

* HEAT OVEN TO 200oC
* Peel and quarter the potatoes. Boil in cold water, then reduce to a hard simmer and cook until tender. Drain and let cool. Once cooled, rice or mash potatoes until smooth.
* Wash spinach then slice thinly. Wash and dry herbs, pat sage leaves dry and set aside. Chop the other herbs for the dough and add into the potato.
* Add the flour in and mix until it forms a dough.
* Mix with a spoon until too stiff, then knead by hand. Add a touch more flour if too sticky.
* Transfer to a floured surface and knead until smooth
* Break into 4 lumps and roll out each one into a log about 15 cm long. Then cut into equal portions, 1 for each person eating
* Heat a non-stick pan over medium. Add olive oil and butter; once foaming, lower heat and crisp the sage. Remove sage, sit on a little paper towel

Line 2 oven trays with baking paper and press each bread with a thumb print onto them. Fill them with some ricotta (about ¼ cup each) and a little fresh thyme and rosemary, and 1 crispy sage leaf on each. Brush each one with the sage butter.

Cook in a hot oven for 15-25 mins, or until golden on edges.

Serve!