

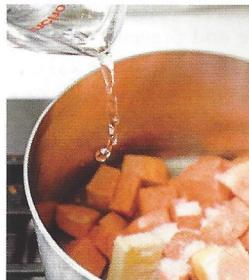


These Portuguese-style rolls get their lovely orange color and tender crumb from sweet potatoes.

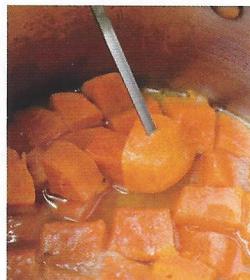
Portuguese-Style Sweet Potato Rolls

Start to finish: 3 hours (45 minutes active)
Makes eight 5-inch rolls

THE PORTUGUESE sweet potato bread known as bolo do caco is a griddled bread that resembles an English muffin or thick pita bread round. For our version, we use widely available orange-fleshed sweet potatoes rather than the white variety that's more traditional; the potatoes give the bread a saffron hue and a rich, moist crumb. The



1. Combine the sweet potatoes, butter, honey, salt and water in a medium saucepan over medium-high. Bring to a boil.



2. Cook the potatoes until a skewer inserted into the potatoes meets no resistance, 15 to 20 minutes.



3. Transfer the potatoes and any liquid to the bowl of a stand mixer and cool for 30 minutes.



4. Using the paddle attachment, beat the mixture on low until smooth. Replace the paddle with the dough hook.



5. Add the flour and yeast. Mix on low until a smooth dough forms. Knead on medium-high for 1 minute.



6. Let the dough rise in a greased, covered bowl in a warm, draft-free spot until doubled in size, about 1 hour.



7. While the oven heats, turn the dough out onto a lightly floured counter, then divide into 8 pieces.



8. Roll each piece against the counter in a circular motion under a cupped hand to form a taut ball.



9. Place the dough balls on the baking sheet. Flatten each ball into a disk 4 inches wide and $\frac{1}{4}$ inch thick.



10. Cover the dough rounds with plastic wrap and let rise until doubled in size, about 30 minutes.



11. Place 4 dough rounds seam side up in the hot skillet and cook; flip them when deep golden brown.



12. Cook the second sides until golden brown. Return to the baking sheet. Repeat with the remaining rounds, then bake.

traditional way to cook bolos do caco is on a stone slab; we use a skillet set on the stovetop to brown the rounds, then finish baking them in the oven. The flatbreads typically are split while still warm, spread with garlic-chive butter and served as part of a meal, but you also could toast the halves and have them for breakfast or use them to make a sandwich.

Don't begin mixing the cooked sweet potato mixture until it has cooled for 30 minutes. Otherwise, the heat from the potatoes could kill the yeast. Don't worry if you don't own an instant thermometer for testing the breads. Simply bake them for the full 14 minutes. The sweet potato makes this a forgiving dough, so even if they're

slightly overbaked, the crumb still will be moist and tender.

—ERIKA BRUCE

12 ounces orange-flesh sweet potatoes, peeled and cut into 1-inch chunks
3 tablespoons salted butter, cut into 3 pieces
1 tablespoon honey
1½ teaspoons kosher salt
411 grams (3 cups) bread flour, plus more for dusting
2 teaspoons instant yeast

▪ In a medium saucepan over medium-high, combine the potatoes, butter, honey, salt and $\frac{3}{4}$ cup water. Bring to a boil, stirring to melt the

butter, then reduce to low, cover and cook until a skewer inserted into the potatoes meets no resistance, 15 to 20 minutes. Transfer the potatoes and any liquid to the bowl of a stand mixer. Cool until just warm to the touch, about 30 minutes. Meanwhile, mist a medium bowl with cooking spray.

■ **Using the paddle attachment**, beat the mixture on low until smooth, about 1 minute. Switch to the dough hook and add the flour and yeast. Mix on low until a smooth dough forms, about 5 minutes. Increase to medium-high and knead for 1 minute to strengthen the dough. Transfer to the prepared bowl, cover with plastic wrap and let rise in a warm, draft-free spot until the dough is doubled in size, about 1 hour.

■ **Heat the oven to 350°F** with a rack in the middle position. Line a rimmed baking sheet with kitchen parchment. Turn the dough out onto a lightly floured counter, then divide into 8 pieces. Form each piece into a taut ball by rolling it against an unfloured area of the counter in a circular motion under a cupped hand; place seam side down on the prepared baking sheet. Using your hand, press and flatten each ball until it measures about 4 inches wide and $\frac{1}{4}$ inch thick. Cover with plastic wrap and let rise until doubled in size, about 30 minutes.

■ **Heat a 12-inch skillet** over medium until a drop of water sizzles immediately, about 2 minutes. Place 4 dough rounds seam side up in the pan and cook until deep golden brown, 1 to 2 minutes. Using a wide metal spatula, flip and cook the second sides until golden brown, about 1 minute. Return to the baking sheet, then repeat with the remaining rounds, returning them to the baking sheet.

■ **Bake the flatbreads** in the oven until the centers reach 200°F, 12 to 14 minutes. Immediately transfer directly to a wire rack and cool for at least 15 minutes.

Garlic-Chive Butter

Start to finish: 5 minutes | Makes $\frac{1}{2}$ cup

THIS QUICK AND EASY compound butter is flavorful and versatile. Use it to top steak, fish, bread or our Portuguese sweet potato rolls for added richness and flavor.

Don't use cold butter. Room-temperature butter is best for completely incorporating the chives and garlic. —PHOEBE MAGLATHLIN

8 tablespoons (1 stick) salted butter, room temperature

3 tablespoons finely chopped fresh chives

1 small garlic clove, finely grated

$\frac{1}{4}$ teaspoon ground black pepper

■ **In a medium bowl**, mix the butter with a rubber spatula until completely smooth. Stir in the chives, garlic and pepper. ♦