All Saints fogassa

Yield: 12 servings

Ingredients

Dough

Strong bread flour — 500 g
Sweet potato, peeled — 200 g
Sugar — 150 g
Lukewarm milk — 200 ml
Egg — 1 pcs
Aniseed — 5 g
Olive oil — 3 tbsp
Dried baker's yeast — 10 g
Salt — 5 g

Finishing

Toasted almonds — to taste
Walnuts — to taste
Raisins — to taste
Ground sugar — to taste
Olive oil (for the bowl and the tray) — to taste

Steps

1. Chop the peeled sweet potato and boil it for about 20 minutes, until soft. Drain it well, mash it with a fork leaving no lumps and let it cool.
2. Meanwhile, dilute the dried baker's yeast in part of the lukewarm milk. Transfer the milk with the yeast to a large bowl and add the egg, the sugar, the aniseed and the salt. Stir and work in the cold sweet potato until the mixture is even.
3. Sift the strong bread flour and add it little by little to the bowl.
4. Stir with a spatula until the mixture absorbs all the flour. Add the olive oil and keep stirring until the dough comes away from the sides.
5. Take the dough out of the bowl and knead it with your hands for a few more minutes, trying to aerate it.
6. Pour a splash of olive oil into the bowl, put the dough in, cover it with a cloth and leave it to ferment until it doubles in volume.
7. Grease the base and sides of a baking tray with oil. Transfer the dough and spread it out with oiled hands until it covers the whole surface.
8. Scatter the walnuts, the toasted almonds and the raisins on top, pressing them in a little so that they do not fall off.
9. Preheat the oven to 200 °C for about 15 minutes. Bake the fogassa on the middle shelf at 180 °C, for 25 to 30 minutes, depending on the oven.
10. Take it out of the oven and dust the surface with the ground sugar.

Sources

Entraré a la cuina, Fogassa de Tots Sants (Caroig-Xúquer):
https://caroig-xuquer.com/wp-content/uploads/2024/02/ENTRARE-A-LA-CUINA-con-portadas-PAGINAS-BAJA-coordinadors.pdf