



Kohlrabi Bread

Jacob · 28/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

8

Description

I recently signed up for a weekly CSA veggie box which has introduced me to kohlrabi. Here's something different to do with a not-much-used vegetable in any standard bread machine.

Ingredients

— 1 ¼ cups peeled and diced kohlrabi - ¾ cup fat-free milk - 2 tablespoons canola oil - 2 cups bread flour - 1 cup whole wheat flour - 1 tablespoon brown sugar - 1 ½ teaspoons salt - 2 teaspoons dried rosemary - 2 teaspoons instant yeast (such as SAF-instant)

Instructions

1. Bring a pot of water to a boil. Cook kohlrabi at a boil until completely tender
2. 5 to 7 minutes; drain. Transfer drained kohlrabi to a blender; puree until smooth. Place milk
3. kohlrabi puree
4. oil
5. bread flour
6. whole wheat flour
7. brown sugar
8. salt
9. rosemary
10. and yeast into bread machine pan
11. in order listed. Set machine for medium crust on the Basic cycle and press Start.