



APCACHÉ ONLINE

▶ Basic
Bread

MILK BREAD



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DOUGH

Bread Flour	286g
Salt	6g
Yeast	7g
Sugar	32g
Milk	92g
Eggs	69g
Butter	58g



METHOD

1. Mix eggs, milk, bread flour, yeast, sugar and salt together using a hook attachment.
2. Start mixing on first speed for 5 minutes and continue mixing on second speed for 4 - 5 minutes.
3. After the second speed is done, add in half of the butter and mix again on second speed. Once well combined, add in the remaining butter and continue mixing until it becomes a smooth dough.
4. Knead the dough by hand into a ball.
5. Place the dough in a container and let it proof for 1 hour at 24°C - 26°C.
6. After proofing, divide the dough to 550g portions.
7. Degas the dough, make the final shaping and place it inside the loaf mould.
8. Cover with cling wrap and let it proof for 1 hour 30 minutes at 24°C - 26°C, until the dough is 80% full.
9. Egg wash the top of the dough. Bake at 170°C for 30 minutes.
10. Remove the bread from the mould and leave it to cool on a wire rack.

YIELDS

1 nos 550g loaf