

## **SOFT MILK LOAVES**

## MILK SANDWICHES TO FILL IDEAL FOR BANQUETING AND CATERING

## STEP 1

INGREDIENTS		PREPARATION
SOFT BREAD 50%	Kg 5	Times and temperatures
TYPE 00 WHITE FLOUR - 240W	Kg 5	Temperature of the dough at 26-27°C
MILK 3.5% FAT	g 5000 - 5250	Knead time (spiral mixer): 13 minutes
SUNFLOWER OIL	g 400	Bulk fermentation: 5 minutes at 22-24°C
FRESH YEAST	g 300	Proofing for 60-70 minutes at 28-30°C.
		Baking with steam at 220-250°C for 6 minutes.
		DOUGH: knead for 3 minutes on first speed and 9-10 minutes on second speed.
		Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.
		RESTING: let it rest at 22-24°C for 5 minutes.
		SCALING: divide the dough into pieces of about 25-30 grams.

parchment paper.

minutes.

 $BAKING: bake, with initial steam, at 240-250 ^{\circ}C in a static oven or at 220-230 ^{\circ}C in a convection oven a static oven or at 220-230 ^{\circ}C in a convection oven a static oven or at 220-230 ^{\circ}C in a convection oven oven oven over the static oven or at 220-230 ^{\circ}C in a convection oven oven over the static o$ 

SHAPING: shape the dough pieces into cylinders or flatten balls. Place them on trays covered with

for about 6 minutes. To obtain a glossy effect, brush the bread with egg wash before baking.

PROOFING: place in the proofer at 28-30°C with relative humidity of 75-80% for about 60-70

ADVICES: to make the product lightly sweeter it is possible to add 250 grams of sugar to the dose.



## FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C. If cool stored, the product can last up to 7-10 days.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER