



SOFT MILK LOAVES

👤 Advanced level

Milk sandwiches to fill ideal for banqueting and catering

Times and temperatures

Temperature of the dough at 26-27°C

Knead time (spiral mixer): 13 minutes

Bulk fermentation: 5 minutes at 22-24°C

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.

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

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

BAKING: bake, with initial steam, at 240-250°C in a static oven or at 220-230°C in a convection oven for about 6 minutes. To obtain a glossy effect, brush the bread with egg wash before baking.

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