

# MILK BREAD WITH CHOCOLATE CHIPS

Basic level

### **DOUGH**

#### **INGREDIENTS**

PANE & amp; LATTE

flour

water

yeast

PEPITA FONDENTE 1100

#### PREPARATION

1.000g Knead all the ingredients, except for PEPITE DI CIOCCOLATO, until the

1.000g dough is well-combined and smooth.

1000-1100g Then, add PEPITE DI CIOCCOLATO (that have been reserved in the fridge for

80g a few hours till now) and keep on kneading for a short time.

600g Let the dough rest for 10-15 minutes at 22-24°C.

Then divide the dough into 50g portions and roll them up into buns.

Slightly flatten the buns and move them onto baking trays.

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%,

for about 50-60 minutes.

## **Final composition**

Before baking, we suggest to brush the buns with beaten egg, to provide them with a tempting shiny gloss. Bake for about 12 minutes at 200-220°C.