

MILK BREAD WITH CHOCOLATE CHIPS

Basic level

MILK BREAD

DOUGH

PANE & LATTE	1.000g
flour	1.000g
water	1000-1100g
yeast	80g
PEPITA FONDENTE 1100	600g

Knead all the ingredients, except for PEPITE DI CIOCCOLATO, until the dough is well-combined and smooth.
Then, add PEPITE DI CIOCCOLATO (that have been reserved in the fridge for a few hours till now) and keep on kneading for a short time.
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.

irca GROUP
Extraordinary made simple.