



# MILK BREAD WITH RAISINS

👤 Basic level

NATURALLY LEAVENED MILK BREAD

## FIRST DOUGH

### INGREDIENTS

strong flour

water

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### PREPARATION

- 1.000g Knead all the ingredients for about 10 minutes (spiral kneading machine).
- 500g Make sure that the temperature of the dough at the end of the kneading
- 60g is 26-27°C.
- Let rise for 12 hours at 26-28°C or, as an alternative, for 16-18 hour at 20-22°C.

## SECOND DOUGH

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### INGREDIENTS

PANE & LATTE

water

raisins

### PREPARATION

- 1.000g Knead all the ingredients (except for the raisins) together with the first  
550-600g dough, until the dough is smooth and well-combined.
- 2.700g Add the raisins and keep on kneading for a short time.  
Make sure that the temperature of the dough at the end of the kneading  
is 24-26°C.
- Let the dough rest for 60-70 minutes at 28-30°C, then divide it into  
portions (from 100g up to 500g).
- Roll the portions of dough up into loaves, either round or long-shaped.  
Place them onto floured boards, with the closure side up, and let them rest  
for about 15 minutes.
- Move onto baking trays and transfer in the proofer room at 28-30°C, with  
relative humidity of the 70-80%, for about 90 minutes.

### Final composition

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Bake the 100g loaves for about 20 minutes and the 500g loaves for 40 minutes, both at 210-220°C with moderate steam.