



# MILK BREAD WITH RAISINS

🏠 Basic level

NATURALLY LEAVENED MILK BREAD

## FIRST DOUGH

strong flour  
water  
NATUR ACTIV

1.000g  
500g  
60g

Knead all the ingredients for about 10 minutes (spiral kneading machine).

Make sure that the temperature of the dough at the end of the kneading 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

PANE & LATTE  
water  
raisins

1.000g  
550-600g  
2.700g

Knead all the ingredients (except for the raisins) together with the first dough, until the dough is smooth and well-combined.

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

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



Extraordinary  
made simple.