

MILK BREAD WITH RAISINS

Basic level

NATURALLY LEAVENED MILK BREAD

FIRST DOUGH

strong flour	1.000g	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.
water	500g	
NATUR ACTIV	60g	

SECOND DOUGH

PANE & LATTE	1.000g	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 a 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.
water	550-600g	
raisins	2.700g	

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.

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