

Milk bread

Milk bread recipe (1) from Maria Floris' 'Bakery, cakes and simple confectionery' (p. 30)

Notes

Dissolve the yeast in the milk. Add all to bowl. Standard double during ferment and proof. Bake at 198C for 35-40 minutes.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
Flour	100%	311	621	1242	1863	2484
Milk	54%	168	335	671	1006	1342
Yeast	6.25%	19	39	78	116	155
Oil	1.5%	4.66	9	19	28	37
Salt	0.65%	2	4	8	12	16