

Milk bread (Palace Hotel)

Milk bread recipe (2) from Maria Floris' 'Bakery, cakes and simple confectionery' (p. 30).

Notes

She says 'I have eaten very good milk bread in the Palace Hotel in St Moritz. All the food in the hotel was very good. I got this recipe from the manager of the confectionery department of the hotel kitchen under whose management everything had to be perfect. Now I give you her recipe:'

This one is a little more complex than recipe (1).

an additional 3.12% of diamalt powder can be added for flavor.

Dough must be firm not hard after mixing all but the eggs, butter and diamalt. Beat eggs and diamalt together and add. Slowly add the butter while kneading.

Rise instructions are not clear.

Bake at 184C for 30-40 minutes.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
Flour	100%	321	641	1282	1923	2564
Milk	27%	87	173	346	519	692
Egg	12.79%	41	82	164	246	328
Butter	12.5%	40	80	160	240	321
Yeast	3.12%	10	20	40	60	80
Salt	1.96%	6	13	25	38	50
Sugar	1.38%	4.42	9	18	27	35