



MILK BREAD WITH CHOCOLATE CHIPS

MILK BREAD

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

PANE & LATTE	g 1.000
FLOUR - FOR BREAD	g 1.000
WATER	g 1000-1100
YEAST	g 80
PEPITA FONDENTE 1100	g 600

PREPARATION

Knead all the ingredients, except for PEPITE DI CIOCCOLATO, until the dough is well-combined and smooth.

Then, add PEPITE DI CIOCCOLATO (that have been reserved in the fridge for a few hours till now) and keep on kneading for a short time.

Let the dough rest for 10-15 minutes at 22-24°C.

Then divide the dough into 50g portions and roll them up into buns.

Slightly flatten the buns and move them onto baking trays.

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

FINAL COMPOSITION

Before baking, we suggest to brush the buns with beaten egg, to provide them with a tempting shiny gloss.

Bake for about 12 minutes at 200-220°C.