



MILK BREAD WITH RAISINS

NATURALLY LEAVENED MILK BREAD

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

STRONG FLOUR
WATER
NATUR ACTIV

g 1.000
g 500
g 60

PREPARATION

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

INGREDIENTS

PANE & LATTE
WATER
RAISINS

g 1.000
g 550-600
g 2.700

PREPARATION

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.

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.

AMBASSADOR'S TIPS

Soak the raisins for about 3 hours, then allow to drip for about 1 hour.