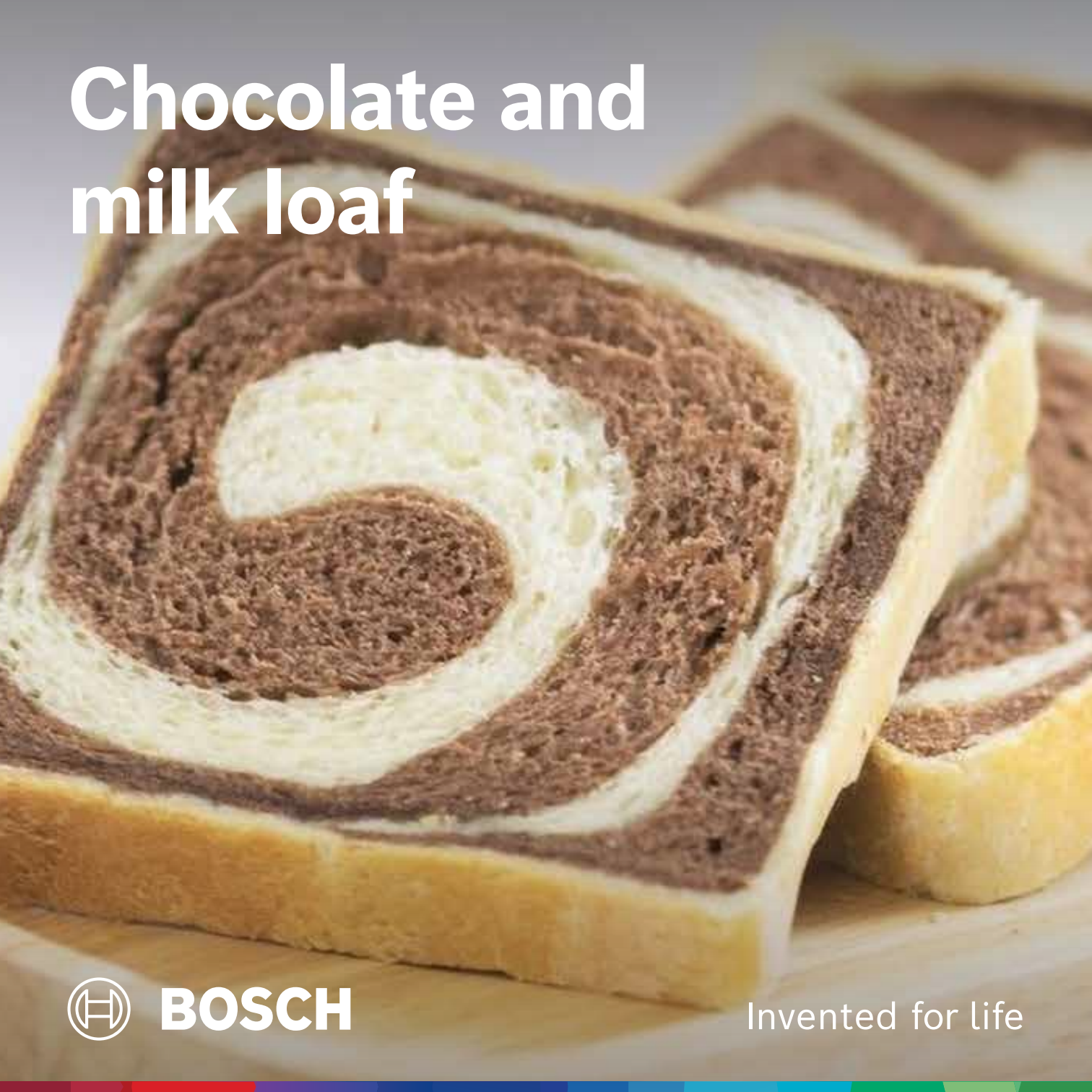


Chocolate and milk loaf



BOSCH

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Ingredients:

Chocolate dough

300 g bread flour

40 g cake flour

50 g sugar

2 g salt

5 g yeast

30 g egg

93 g milk

33 g butter

15 g cocoa powder

100 g water

Milk dough

400 g bread flour

20 g sugar

1 g salt

6-8 g yeast

270 g milk

30 g butter

Workflow:

1. Place all the ingredients of chocolate dough into the kitchen machine. Knead the dough at 1- speed first then continue to 3-speed until it is elastic and able to form a smooth ball. Repeat with the milk dough.
2. Place the doughs into 2 large greased bowls respectively, cover with cling wrap and let them rise at a warm place (if put in a 38°C oven, the process is approximately 45 minutes)
3. Pat the doughs to release the air inside. Separate the dough into equal size balls (each dough will be divided into 4 balls) then slightly roll each ball to release the air inside. Place them next to each other and cover with cling wrap. Let them rest for 10 minutes.
4. With a rolling pin, roll the chocolate doughs and milk doughs into an oval shape respectively. Place the chocolate dough onto the milk dough, then roll them up. Repeat with the other doughs.
5. Place the dough into a loaf pan greased and dusted with flour. Cover with cling wrap and let stand for another 30 minutes.
6. Preheat Steam Oven to 180°C in 4D HotAir mode and bake for about 40 minutes.

Setting procedure:

Fermentation:

Dough proving 38°C
Proving time: 45 mins

Baking:

4D HotAir 180°C
Cooking time: 40 mins
(Preheated oven)

4D HotAir

TIP:

To give your bread more structure and texture, the point is to strengthen the elasticity of the dough.



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