Recipe

Pain Au Lait



Ingredients

	g
Flour	1000
Water	600
Salt	15
Goal Puratos	3
Milk	50
Sugar	150
Yeast	20
Campina Butter	60

Working Method

1. Mixing (spiral): 2 minutes at low speed and 6 minutes at high speed
2. Dough temperature: 27°C.
3. First fermentation: 15 minutes
4. Cut
5. Second fermentation: 10 minutes
6. Rolling
7. Final fermentation: 90 minutes
8. Bake at 230°C for 25 minutes (with steam)