

# EGG AND MILK BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
HERCULES ROLL MIX	4.600	100.00
Milk Powder	0.175	3.80
Eggs	0.250	5.40
BAKELS INSTANT ACTIVE YEAST	0.055	1.20
Water (variable)	2.500	54.30
Total Weight:		7.580

## METHOD

No time dough. Place all ingredients in mixing bowl and develop thoroughly. Allow dough to recover 10 minutes. Long mould to 45cm long. Tie a single knot and place on lightly greased trays. Prove and glaze with SUPER GLOSSY. Oven temperature 220°C. For a really high gloss reglaze knots with SUPER GLOSSY when three-quarter baked.



## CATEGORY

Bread, Buns & Rolls