

PAIN AU LAIT



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Water (to hydrate Yumgo Whole)	103,2	8,13
Yumgo WHOLE Powder	16,8	1,32
T65 Flour	300	23,64
T45 Flour	300	23,64
Sugar	66	5,20
Salt	15	1,19
Fresh Yeast	18	1,42
Semi-Skimmed milk	300	23,64
Butter or margarine	150	11,82
Total	1269	100



PROCESS

- Rehydrate Yumgo Whole Powder with water.
- Add the remaining ingredients : flours, sugar, salt, yeast and milk
- Mix on medium speed until the gluten can pass a window pane test.
- Add the cold butter in two parts and continue mixing until the gluten can pass a window pane test.
- Chill the dough overnight.
- Shape the dough and proof for 1.5-2 hours at 26°C.



TIPS

- Bake until the center reaches a temperature of 98°C.

For your questions and projects, contact us at innovation@yumgo.fr

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PROCESS

Baking

- Individual Milk Breads: Bake for 10 minutes at 180°C.
- 400g loaves baked in a mold: Bake for 45 minutes at 160°C.
- Allow the bread to cool completely on a rack.