

PAIN AU LAIT



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	103	8,1
Water (to hydrate the powder)	17	1,3
T65 flour	300	23,6
T45 flour	300	23,6
Sugar	66	5,2
Salt	15	1,2
Fresh yeast	18	1,4
Half-skimmed milk	300	23,6
Butter or margarine	150	11,8
Total	1269	100,0



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.