

P45 | MILK AND COCOA BREAD

INGREDIENTS

White dough:

Infibra Flour W300	1000 g
Whole milk	500 g
Butter	150 g
Compressed yeast	30 g
Salt	20 g
Sugar	20 g
Malt	10 g

Cocoa dough:

Infibra Flour W300	950 g
Bitter powder cocoa	50g
Whole milk	500g
Butter	150 g
Yeast	30 g
Salt	20 g
Sugar	20 g
Malt	10 g



**INFIBRA
TIPO 1 W300**

DIRECTIONS

Same procedure for both doughs

Knead all ingredients until proper gluten development is achieved. Let the doughs rest for about 10 minutes on the work surface, covered with plastic wrap.

For 1 kg molds, cut 500g of plain dough and 500g of cocoa dough, roll them out (can use a dough sheeter) and layer the cocoa dough on top of the white dough.

Tightly roll into a log shape and place in a greased loaf pan. Proof until ready, then bake at 180-200°C for ~30 minutes