

Toast bread

Cuisine: **Other**

Food category: **Pastry**



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Company: **Retigo**



Program steps

Preheating: 165 °C

1	Combination	30 %	Termination by time	00:30 hh:mm	150 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
sugar	7	g
plain wheat flour	350	g
fresh yeast	20	g
caster sugar	20	g
chicken eggs	1	pcs
milk 3.5%	110	ml
butter soft	30	g

Tangzhong

Name	Value	Unit
voda	100	ml
plain wheat flour	20	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se,

Sodium: 38758 mg, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	163.1 kJ
Carbohydrate	29.1 g
Fat	3.3 g
Protein	4.1 g
Water	0 g

Directions

First, we'll prepare Tangzhong. We put water and all-purpose flour into a saucepan and gradually bring it to a boil. A paste similar to choux pastry will form. Let the Tangzhong cool.

From the other ingredients and the cooled tangzhong, we'll prepare the dough in a mixer. Finally, we'll add softened butter and let it incorporate.

We let the worked dough double in size. After it has risen, we'll divide the dough into three parts. Each part will be rolled out into a long rectangle. We will fold the sides towards each other and roll it with a rolling pin. The rectangle that has been folded and rolled will be rolled up.

We transfer the rolls into a buttered mold and leave spaces between them on each side. Brush with oil, cover with plastic wrap, and let rise for about 30 minutes.

The risen dough will be placed in a preheated combi oven on combined mode with 30% steam at 150°C and baked for 30 minutes.