

Toast bread

Cuisine: **Czech**
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 %



Ingredients - number of portions - 1		
Name	Value	Unit
plain wheat flour	350	g
voda	100	ml
fresh yeast	30	g
plain wheat flour	20	g
caster sugar	20	g
sugar	10	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	1706 kJ
Carbohydrate	305.5 g
Fat	33.3 g
Protein	43.7 g
Water	0 g

Directions

First, we will prepare the Tangzhong. We combine water and plain flour in a saucepan and cook slowly. This will create a paste similar to choux pastry. Let the Tangzhong cool down.

Using the remaining ingredients and the cooled Tangzhong, we will prepare the dough in a mixer. As the last step, we add the softened butter and let it incorporate.

We let the worked dough double in size. After rising, we divide the dough into three parts. Each part is rolled into a long rectangle. The sides are folded towards each other, and we roll it with a rolling pin. The rolled and flattened rectangle is then rolled up.

We transfer the rolls to a buttered baking dish, leaving gaps between them on all sides. We brush them with oil, cover with plastic wrap, and let them rise for about 30 minutes.

The risen dough is placed in a preheated combi-steamer with 30% steam at 150°C and baked for 30 minutes.