

# Butter bread

Cuisine: **Czech**

Food category: **Pastry**



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Company: **Retigo**



## Program steps

Preheating: 175 °C

1 Hot air 100 % Termination by time 00:28 hh:mm 175 °C 100 %

## Ingredients - number of portions - -2

Name	Value	Unit
plain wheat flour	0.5	kg
milk 3.5%	0.29	l
butter soft	0.06	kg
salt	0.01	kg
dried baker's yeast	0.01	kg

## Nutrition and allergens

Allergens: 1, 7

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

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

Nutritional value of one portion	Value
Energy	-1131.3 kJ
Carbohydrate	-183.4 g
Fat	-30.2 g
Protein	-29.9 g
Water	0 g

## Directions

Sift the flour into the mixing bowl (into the mixer with a kneading hook). Add salt, instant yeast, and mix. Only then add milk and butter. Knead at the lowest speed for about 1 min. Increase the speed to medium and let knead for another 7 minutes.

The dough must be smooth, it should not stick to the sides of the bowl.

Place the dough on a floured work surface and gently fold it with your hands. Put it in a greased mixing bowl with a little oil, cover it, and let it rise for about 90 minutes.

Once the dough has risen, place it on a floured work surface and divide it into two parts. Shape into a rectangle and gently press down with your palms.

Then fold the top edge over about one third and pinch the seam. Do the same with the bottom edge and pinch the seam again. Then fold the dough over the edges on both the left and right sides. Finally, roll the dough up and at the same time pull it nicely into the shape of a longer thin loaf. Turn it over and using your fingers close the seam. At the end, roll into the shape of a nice round loaf.

Arrange the shaped loaves on a GN Retigo Bake and mist them with water using a spray bottle. Cover and let proof for about 30 to 45 minutes.

As soon as the loaves have risen, brush them with beaten egg.

Place them in the preheated combi oven.

Once baked, place the loaves on a rack and allow them to

cool completely.