

## Milk Bread with Chocolate

<i>Ingredients</i>	<i>Quantity</i>
Bread Flour	4-1/2 cups
Butter	3/4 cup +2 TBSP
Sucrose ( white sugar)	3/4 cup + 2 TBSP
Malt powder	1 TBSP
Acacia Honey	1 TBSP
Fresh Yeast	1/4 cup
Whole Milk	3-1/2 cups
Fine Sea Salt	1 TBSP
Dark Chocolate	1 pc per roll



### Procedure

1. Mix flour, fresh yeast, butter and sugar in a Kitchen Aid mixer with the paddle attachment or by hand.
2. Add milk little by little to previously mixed ingredients with the malt powder and acacia honey.
3. Add salt. When the dough is well incorporated, remove from mixer and finish mixing dough by hand.
4. Roll out small balls (size of golf ball) and arrange evenly on a **SilPain®** mat. For a liquid chocolate filling, insert 1 piece of dark chocolate inside before forming the balls.
5. Let it proof in a warm place (95 F) until double its original volume. De-gas the rolls lightly. Allow to rise again.
6. Brush with egg wash on top of each roll.
7. Bake at 550-600 F for about 5 minutes in the middle rack of the oven, until a medium golden brown color.
8. Rest on wire rack until cool.

### Tools & Equipment

- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Kitchen Aid Mixer, paddle attachment
- Measuring spoons
- Wire rack for cooling
- Pastry brush

### RECIPE DIFFICULTY LEVEL



EASY



MODERATE



**CHALLENGING**



PROFESSIONAL