

Milk Bread Rolls (Panne di Latte)

| <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 |



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.
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.

Serving Suggestion:

When ready, they can be savored as they are or filled with cheeses and salami.

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