Milk Loaf

NIBBLEDISH CONTRIBUTOR

Ingredients

143g fresh milk
35g egg
25g caster sugar
5g salt
250g bread flour
4g Instant yeast
38g butter (unsalted)

Instructions

1. Place milk, egg, followed by caster sugar, salt, bread flour and yeast into the pan of the bread machine. Set to Dough function. Add in the butter after 8 ~ 10 mins into the kneading cycle. Continue to let the bread machine do the kneading. Stop the machine after the kneading cycle. Re-start the machine and let the dough knead for another 10mins before stopping the machine.

2. Remove dough from the bread pan, let it proof in room temperature in a mixing bowl, covered with cling wrap. Let proof for 60mins.

3. Remove dough and punch out the gas. Divide dough into 3 equal portion. Roll and shape into balls. Let the doughs rest and relax for 15 mins. (this 'relaxing' time is needed so that the dough will be easier to roll out and shaped).

4. On a lightly floured surface, flatten one dough and roll out into a longish shape. Roll up the dough swiss-roll style. Do the same for the two remaining doughs.

5. Flatten the rolled-up dough and roll out again into a long rectangular shape. Roll up tightly, and make as many rolls you can, swiss-roll style for the second time. Do the same for the two remaining doughs.

6. Place doughs in lightly greased bread tin/pan. Let the doughs proof for the second time, until it fills up 80% of the tin/pan. Cover with cling wrap.

7. Bake at pre-heated oven at 180 ~ 190 deg C for 30 to 35mins. (I set mine to 200 deg C as my oven temperature is always on the low side.)

8. Unmould the bread immediately when removed from the oven. Let cool completely before slicing.