Swiss milk bread roll

מתכון מאת V-ZUG Ltd.



Preparation	45 Mins
Resting time	1 Hrs 45 Mins
Cooking time	15 Mins
חיבור	10
התקן	CombiSteamer V6000 Grand from 2022

The Weggli is a traditional milk bread roll with a characteristic indentation. Tender in texture and mild in flavour, it is a classic Swiss breakfast item and a popular choice for a mid-morning snack or school outing.

Dough

500 g plain white flour

1 tbsp sugar

15 g yeast, crumbled

330 ml milk

60 g butter, cold, in cubes

10 g salt

Baking

1 egg

½ tsp sugar

1 pinch of salt

Dough

Place the plain white flour and all ingredients up to and including the butter into the bowl of a stand mixer. Knead with the dough hook on low speed for approximately 5 minutes. Add the salt and knead on medium speed for approximately 10 minutes to form a smooth dough. Turn the dough out on the work surface, shape into a ball, and place in a lightly greased bowl. Insert into the cooking space and leave to rise using Professional baking proofing at 32 °C for approximately 45 minutes.

Professional baking proofing 32 °C for 45 Mins

(no pause)

Shaping

Divide the dough into 10 portions (each approx. 90 g) and shape into balls. Place them seam-side down on a baking tray lined with baking paper. Insert the tray into the cooking space and leave to rise with Professional baking proofing at 32 °C for approximately 30 minutes. Remove, indent in the middle with a floured wooden spoon handle (do not cut through the dough). Return the tray to the cooking space and leave to rise again for approximately 30 minutes.

Professional baking proofing 32 °C for 30 Mins

Insert cookware.

Professional baking proofing 32 °C for 30 Mins

(no pause)

Baking

Remove the tray from the cooking space. Preheat the cooking space with professional baking glazed to 210 °C. Mix the egg, sugar and salt. Brush the rolls with the mixture. Insert the tray into the preheated cooking space and bake for approximately 15 minutes until golden brown. Remove the bread rolls and leave to cool on a wire rack.

(Pre-)heat cooking space to 210 °C with Professional baking glazed

Preheating completed. Insert cookware.

Professional baking glazed 210 °C for 15 Mins

אביזרים

Baking tray

מידע נוסף

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