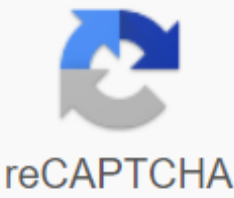




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I have been looking for a good flatbies bread recipe that uses the dough method directly rather than sponge dough overnight, tangzhong, 17hrs of flour & etc. which requires planning in advance (actually I've done this bread 3 times in a row). During this time, I don't think I'll make all the other methods of bread that I've tried out before. This bread is super good, stay soft until the next day, and my family can not stop eating this bread. And this recipe requires only a few basic ingredients and uses less butter. This recipe comes from the famous Master Baker Wu Pao Chun of Taiwan. I like the taste of this bread, the slightly high amount of salt being used, which makes this bread taste better! Lets see how to make this bread.. The last time added butter when you see the dough is smooth and well combined often I proof bread near the window (warmer area). The powder is absolutely proof, usually takes about 30-45mins and this powder is so smooth and easy to handle.. I still can't reach the full square loaf, have to increase a bit of ingredients next time. My family's favorite way of enjoying white bread is flat, spread with butter then sprinkled with sugar ! This recipe reminds of the previous au lait (milk in French) bread, which uses only cold milk. Using cold milk, it will slow down the fermentation process and lead to more bread flavor. Checking back this old post, just realized that my young son (he was naked on the body when taking this photo) was growing up too ^.^ I modified this recipe to suit my Pullman tin. After checking through, only realize that the original formula requires more water and less milk. And my blogger friend Aunt Young changed it to use all milk. I guess she made the right choice! With so many changes made to the original, so I can't call this bread from Wu Pao Chun anymore.... Plain White Loaf (internal), non-stick Pullman tin 375g bread flour 30g sugar 3/4tsp fine salt 20g butter (salted) 1tsp instant dry yeast 240g milk sugar and yeast in the mix Add to salt and milk, mix into the dough using low speed, then use medium speed to aome it into a shiny and smooth texture. Add to the butter, then acrobast it using medium speed until it form a shining and smooth dough (I use a KA mixer, which takes about 20 minutes). Proof of powder until doubled in size. (The final dough weight is about 660g). Divide the dough into 3 equal balls, then allow to rest for another 10 minutes. Flatten the dough into a rectanged shape and roll it up or just roll it into balls, then place it in the Pullman tin (if using) or baking tray, going to the final check for about 60 minutes. Let it rise for when about 90% full (I wait to almost full tin). Cover pullman tin, bake in the preheat oven at 190C (forced fan) for 30 minutes. Lite Home Bake-inspired recipe, sourced slowly with minor changes This post is linked to the event, Little Thumbs Up hosted by Zoe of Bake for Happy Kids and Doreen from My little favourite DiY, hosted by Tze of Awayofmind Bakery House. To make my favorite croissants is a challenging bread made in our hot weather here. But making ordinary bread rolls that look like croissants is not difficult, moreover it still has buttery flavor and soft and good bread texture, perfect for breakfast. Hidden butter tasting butter and salty, beautiful! Next time will try to replace with cheese, must be yummy too. Avocado roll bread 咸奶油面包卷 *makes 8 rolls Bread ingredients 220g flour or high protein flour (I use Japanese bread flour) 30g low flour or protein flour (I use Japanese bread flour) 1/2tsp +1/4tsp instant yeast 1/2tsp fine salt 15g caster sugar 100g fresh milk (cold from fridge) 70g water 20g unsalted butter, room temperature. Fill 40g of butter (salt), divided into 8 portions Egg yolk washed + milk, or just milk Method Mix all ingredients except butter in mixer, neading until smooth. Add to the butter, continue to aolym until elastic and smooth. Cover and step aside to rise until doubled. Divide the dough into 8 parts, roll into balls and rest for 10 minutes. Take a dough, roll one end to become like pear shape, use a rolling pin, roll like a triangle. Place a piece of butter at the base, then start from the base and roll up towards the head, slightly bending the sides to look like croissants shape. Place it on the baking pan line, cover and let it prove until doubled. Apply egg wash then bake in the preheat oven at 200C for 15 minutes or until golden brown. Refer to this recipe of Sonia or also known as Nasi Lemak Lover I got this idea of toasting this carrot bread after I discovered a similar bread sold at a bakery near my place. I see the crushed carrot is still not enough, will increase next time. This bread still tastes soft after keeping it overnight, nice! Carrot bread萝卜面包 *for a 11cmx20cm (internal), sticky pullman tin 375g High protein flour or bread flour 20g sugar 3/4tsp fine salt 1tsp yeast works instantly 180g fresh milk (cold milk from refrigerator) 60g carrot purée (blended 40g carrots and 50g water) 25g unsalted butter 30g g grated carrots (can rise to 40g) Topping-any nuts or nuts according to your preferences, I use organic oats, nuts and black sesame seeds Method 1.Mix all the ingredients in a mixing bowl except butter and grated carrots, mix until smooth. 2.Add in the butter, then continue to aome until the dough forms that shiny and smooth. Proof of powder until doubled in size. 3. Fold in the grated carrots with flour until combined. Divide the dough into 3 equal balls, allowing for another 10 minutes of rest. 4. Roll the dough into balls Put it in a Pullman tin (if using) or baking tray, go for the final proofing for about 60-90mins. Let it rise until on the mold ring. Brush with washed eggs and sprinkle cereals and nuts on top (if using). 5.Bake discovered in a preheat oven at 180C for 35mins, cover with leaves when you see the head turn brown. At the last 5mins, turn on the fan for even browning. The recipe of Sonia aka Nasi Lemak Lover Turning my new favorite bread (Hokkaido soft milk bread) into the form of loaves of bread, so my son can cut it to enjoy with his favorite peanut butter ^.^ Hokkaido Milk Loaf 北海道牛奶面包 *make a 11x22cm loaf tin 275g bread flour 50g all-purpose plain flour 40g caster sugar 1 and 1/2 tsp instant yeast 1/4 tsp fine salt Then add all the wet ingredients, using low speed to mix all the ingredients together. Increase the average speed andnead it for about 10-15 minutes. 2. Remove the dough from the mixing bowl (the dough is quite tacky, using a scraper to remove the dough from the mixing bowl). Set aside to allow it to prove for about 45–60 minutes, or until the dough has doubled in size. 3. Take the dough out of the bowl and punch out all the excessive air. Divide into 3 parts, make them round and set aside to rest for 15 minutes. Roll out the dough like a swiss roll and place in the prepared tin. Allow it to prove until 90% full. 4. Once ready, comb the loaf of bread with egg wash (egg balance + milk). Bake in a preheat oven to 180 °C for about 30 minutes (Put a piece of foil on top once it turns brown), continue baking the 170C fan tied for 5-10 minutes. 5. Remove the tin from the oven, immediately remove the loaf from the tin and cool on the wire rack. Modified from Hokkaido Soft Milk Cake Slightly tacky powder, it is best to use a mixer or bread machine to dough acrobast. Wet, soft, gentle and smooth! Hokkaido soft milk dumplings (with cheese and sugar topped) 北海道牛奶小面包 *make 16 bread 235g flour 32g multipurpose copper flour 1 tbsp powdered milk 30g caster sugar 1 and 1/2 tsp yeast 1/4 tsp fine salt 125g fresh milk 100g whipped cream (milk) 25g eggs Topped with 20g raw sugar 18g parmesan cheese powder Method: 1. Put all the dry ingredients in the mixing bowl of the stand mixer. Then add all the wet ingredients, using low speed to mix all the ingredients together. Increase the average speed andnead it for about 10-15 minutes. 2. Remove the dough from the mixing bowl (the dough is quite tacky, using a scraper to remove the dough from the mixing bowl). Set aside to allow it to prove for about 45–60 minutes, or until the dough has doubled in size. 3. Take the dough out of the bowl and punch out all the excessive air. Divide evenly into 16 parts, shape to round balls and place on a prepared baking pan. Allow it to prove for another 30-60 minutes. 4. Once ready, brush the cake with egg wash (egg balance + milk) and sprinkle cheese and sugar on top. Bake 180°C preheat oven for about 20 minutes. Remove the cakes from the oven and cool them on a cooling rack. Store in an airtight container at all times. Adapted recipe from here, with small changes (This recipe is no powdered milk added) Hokkaido Soft Milk Buns (with cheese and sugar topped) 北海道牛奶面包 * make 16 breads 275g flour 50g all-purpose caster sugar 1 and 1/2 tsp instant yeast 1/4 tsp fine salt 140g fresh milk 100g whipping cream (milk) 25g eggs Topped with 20g coarse sugar 18g parmesan cheese powder Method: 1. Put all the dry ingredients in the mixing bowl of the stand mixer. Then add all the wet ingredients, using low speed to mix all the ingredients together. Increase the average speed andnead it for about 10-15 minutes. 2. Remove the dough from the mixing bowl (the dough is quite tacky, using a scraper to remove the dough from the mixing bowl). Set aside to allow it to prove for about 45–60 minutes, or until the dough has doubled in size. 3. Take the dough out of the bowl and punch out all the excessive air. Divide evenly into 16 parts, shape to round balls and place on a prepared baking pan. Allow it to prove for another 30-60 minutes. 4. Once ready, brush the cake with egg wash (egg balance + milk) and sprinkle cheese and sugar on top. Bake in a preheat 180 °C oven for about 20 minutes. Remove the cakes from the oven and cool them on a cooling rack. Store in an airtight container at all times. Sonia's recipe is also called Nasi Lemak Lover

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