

Hokkaido Milk Toast – Charcoal Blue Pea Flower

Mauri Hokkaido Milk Bread Mix, Mauripan Instant Dry Yeast



Ingredients:

Group 1	Weight (g)
Mauri Hokkaido Milk Bread Mix	1000
Mauripan Instant Dry Yeast	15
Group 2	
Whole Eggs	80
Cold Water	450
Group 3	
Butter, softened	80
Group 4	
Blue Pea Flower Powder	2
Water	5

Baking Step:

1. Place Group 1 ingredients into the mixer and mix for 1 minute at slow speed.
 2. Add in Group 2 ingredients into the mixer and mix for 10 – 11 minutes at high speed until become a firm dough.
 3. Add in Group 3 ingredients into the mixer and mix for another 10-11 minute at high speed until fully develop.
 4. Weight dough 500gm, inside mixer.
 5. In small bowl, mix Group 4 and add into mixer. Mix until even at slow speed.
 6. Rest dough for 10 minutes and cover the dough to prevent skinning.
 7. Divide white dough and colored dough into 220g pieces and further rest for another 10 minutes and shape the dough.
 8. Roll long shape. Assemble white dough in bottom and coloured dough at top. Rolled become loaf shape.
 9. Use knife to cut on top, place into 20cm x 10.5cm x 11cm (450gm) loaf mould.
- Proof at 38 °C and RH 85% for approximately 90 – 100 minutes or until double in size.
 - Bake at 180 °C top 190 °C bottom for about 25 – 30 minutes. Baking condition varies upon oven used and dough weight.



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