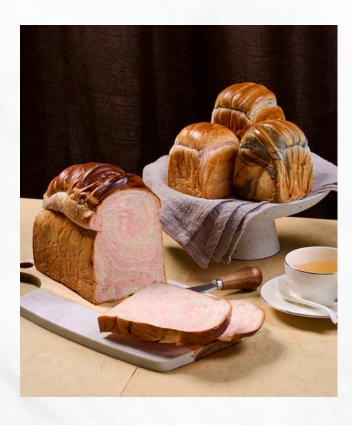
Hokkaido Milk Toast - Pink

Mauri Hokkaido Milk Bread Mix, Mauripan Instant Dry Yeast



Ingredients:

Group 1	Weight (g)
Mauri Hokkaido Milk Bread Mix Mauripan Instant Dry Yeast	1000 15
Group 2	
Whole Eggs Cold Water	80 450
Group 3	
Butter, softed	80
Group 4	
Red Colouring Pink Colouring	3 Drops 2 Drops

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 loft shape.
- 9. Use knife to cut on top, place into 20cm x 10.5cm x 11cm (450gm) loft 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.









