

Japanese Milk Bread



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A tender and soft loaf of bread made in the traditional Japanese style, perfect when toasted and spread with miso mushroom butter.

Instructions:

Ingredients

	lbs.
Patent flour	100.0
Kosher salt	1.4
Whole milk 110°F	65.9
Sugar, granulated	5.9
Sweetened condensed milk	50.0
Yeast, fresh	3.4
Novel™ Dinner Roll base	10.2
Unsalted butter, softened	12.0

Total:

248.8 lbs

Makes 124 loaves

Procedures:

1. Whisk together flour and kosher salt in a stand mixer bowl until combined.
2. Take warm milk and dissolve sugar and condensed milk.
3. Stir in fresh yeast and allow to sit for 5 minutes or until bubbly.
4. Add in the yeast mixture and bread base into the stand mixer bowl with flour. Knead using the dough hook attachment on medium speed for 5-6 minutes.
5. Add butter in tablespoon increments and knead for another 4-5 minutes.
6. Place dough into a lightly greased bowl and allow dough to rest for 1 hour at room temperature or until dough, when poked, springs back slowly and partially. Divide dough into 5 equal sized portions and folding it into itself. Allow to rest for 30 minutes covered.
7. To shape dough balls, gently deflate dough balls into a circle and bring left and right side towards the middle. Flip the dough so it is seam side down and roll out into a 9-10 inch rectangle. Take one end of the dough and roll towards the other side to create a spiral shape. Repeat with the remaining four pieces of dough.
8. Place the rolled dough pieces into a 13x4 inch Pullman Loaf pan. Gently spray the top with cooking spray and allow to proof in a warm spot until dough is about 80% to the top.
9. Place the lid to the pan on top.
10. Place bread in an oven set to 400°F and bake for 25-30 minutes or an internal temperature of 200°F is reached.
11. Serve with miso mushroom butter or use as bread for a Tonkatsu sandwich (optional)

Novel™ Dinner Roll ingredients

Sugar, palm shortening, salt, vinegar, wheat protein isolate, mono- and diglycerides, soybean oil, contains less than 2% of monocalcium phosphate, yellow corn flour, yeast, natural flavor, enzymes (contains wheat), colors (turmeric, paprika), ascorbic acid (Vitamin C).