

Natrel[®]

Easy-to-bake milk bread

For a fluffy, slightly sweet, golden treat, look no further! This milk bread recipe, made with Natrel Fine-Filtered Milk and Natrel Salted Butter, will give you the softest, fluffiest bread yet. There's no need for a trip to the bakery with this recipe in your pocket. Don't forget to save some of the milk for that golden finish.



SERVES
1 LOAF



PREPARATION TIME
15MIN.



COOKING TIME
25MIN.



COOLING TIME
60MIN.

Ingredients

1 package (8 g) active dry yeast
4 cups flour
1 tsp. salt
3 tbsp. sugar
1 cup Natrel Fine-filtered milk
5 egg yolks
½ cup Natrel Salted butter, melted
¼ cup reserved flour
Fleur de sel

Egg Wash

1 egg
1 tbsp. Natrel Fine-Filtered Milk

Preparation

1. Dissolve the yeast in ¼ cup (60 ml) of warm water for 5 minutes.
2. In a stainless steel bowl, sift together the 4 cups of flour, salt and sugar.
3. Using the hook attachment, combine the milk, egg yolks and melted butter in a mixer.
4. Add half of the sifted flour mixture to the liquid and combine. Mix in the remaining flour mixture and knead using the hook attachment for 1 minute. Scrape the dough from the hook and sides of the mixing bowl. The dough should be a little sticky but not too moist. If too moist, add a little more flour and knead the dough in the mixer for another minute.
5. Transfer the dough to a floured work surface and knead by hand for a minute. Shape the dough into a ball. Place in an oiled bowl and cover with some oiled plastic wrap.
6. Let the dough rise in a warm place for 1 to 1½ hours, depending on the room temperature.
7. Line a 9 x 4-inch loaf pan with parchment paper. Grease and set aside.
8. Once the dough has almost doubled, punch it down and transfer the dough to a floured surface. Divide into five equal balls of about 8 oz. (225 g) each. Cover the balls with plastic wrap to prevent a crust from forming.
9. Working with one ball at a time, flatten or roll out dough to a 8 x 5-inch rectangle. On the long side, fold in about 1 inch on both sides of the dough. Then, starting from the end closest to you, roll the dough into a log. Repeat with remaining dough.
10. Place the logs seam-side down on your prepared loaf pan. Cover pan with plastic wrap and let rest for 45 minutes to 1 hour until dough has doubled in volume and rises slightly out of the pan.
11. Meanwhile, place the rack in the middle of the oven and preheat oven to 350°F (180°C). Prepare the egg wash by whisking the egg and milk together.
12. Brush the dough with the egg wash and sprinkle with some fleur de sel. Bake for 25 to 30 minutes until golden.
13. Remove from oven and let cool on a wire rack. Serve warm with butter or anything else you wish. You're going to love this bread!