



RECIPES

WALNUT & RAISIN BREAD



INGREDIENTS

500g	Prima Bread Flour
50g	Caster Sugar
8g	Salt
9g	Instant Yeast
50g	Eggs
67g	Condensed Milk
216g	Water
75g	Unsalted Butter
135g	Black Raisins (Soak raisins for 15 minutes & strain before mixing)
130g	Walnuts (Chopped)

Make about 5 loaves

PROCEDURE

1. Preheat oven to 185°C.
2. Mix flour, sugar, salt, yeast, eggs, condensed milk and water together for 2 minutes at low speed. Increase to high speed and mix for 3 minutes. Add butter and mix at low speed for 2 minutes.
3. Increase the speed to high and mix for 5 minutes until a smooth and pliable dough is developed. Add in walnut and raisin at low speed and mix until combined.
4. Set the dough aside to rest for 30 minutes and use a damp cloth to cover.
5. Divide the dough to 250g each. Cover and rest the dough pieces for 20 minutes.
6. Fold the dough to an oblong shape or any desired shape. Place it on greased baking pan.
7. Cover the dough and let it proof for 60 minutes.
8. Bake at 180°C for 25-30 minutes until golden brown.