



Morning about 9 am

whole milk 115g/ml

Sugar 60g

Fine sea salt 6g

low-medium heat

Warm milk. Whisk in sugar and salt to dissolve. Take off heat and whisk in beaten egg.

Finally (off heat)

beaten egg 90g (about 2 small eggs)

lightly-oiled bowl with neutral vegetable oil

clean bowl

proofer

24-26°C

5) Transfer dough to bowl & proof in warm place

10 am - 11:30 pm
6 hours total
2 turns
1st after 1.5 hrs
2nd after another 2.5 hrs
11.30 then 2 pm

Strong white flour 175g

plain flour 175g

stiff levain 137g

milk mix

dough hook

low

7

2) Add flours, milk mix and levain. Mix on low speed 3-5 minutes to just combine.

After 5 mins... add softened butter gradually

67g

Mix 5 mins then...

4) Add butter gradually, piece by piece (low speed) until combined. Then mix on medium-high speed 15-25 mins until dough is at 'window pane' stage.

cover

22-26°C

proofer

3) Rest in warm place 30 mins.