

## JERNEJ KITCHEN

## MILK BREAD WITH RAISINS

This one is literally impossible to resist. Squishy soft and delicious.

| MAKES | 1 | LOAF |
| ---: | :---: | :--- |
| PREPARATION: | 60 | MINUTES |
| DOUGH REST: | 120 | MINUTES |

MILK BREAD WITH RAISINS
100 g raisins
50 g rum or other bourbon
750 g all-purpose flour
500 ml full fat milk
15 g fresh yeast
15 g salt
100 g butter, softened at room temperature

RAISINS AND RUM
Combine the raisins and the rum in a small saucepan and warm over a medium heat. Remove from the heat and let the mixture cool completely.

## KNEAD INTO A SHINY DOUGH

Add the flour, milk and yeast to a bowl of a stand mixer fitted with a dough hook. On low speed, mix until dough forms, for about 5 minutes. Gradually add the salt and tablespoon sized chunks of soft butter. Wait to add in the next chunk of butter until the last has been incorporated into the dough. Mix on medium speed for another 5 minutes, then add the raisins and rum mixture and mix for another minute.

## TOOLS AND EQUIPEMENT

## saucepan

stand mixer
plastic wrap
baking paper
bread pan ( $37 \times 13 \mathrm{~cm} / 14$ inch x 5 inch)
kitchen brush

## LEAVE TO RISE

Cover the bowl with plastic wrap or kitchen towel and let rise at room temperature for 1 hour or until dough has doubled in size.

## DIVIDE THE DOUGH

Turn out the dough onto a floured surface and divide the dough into 4 equal pieces. Knead and form dough into rolls and place each roll into a bread pan lined with baking paper. Cover with plastic wrap or kitchen towel and let rise at room temperature for 60-90 minutes or until dough has doubled in size. Preheat the oven to $210{ }^{\circ} \mathrm{C} / 410^{\circ} \mathrm{F}$.

## BAKE

Gently brush the entire surface of the loaf with milk. Transfer to the oven and bake for $40-45$ minutes at $200^{\circ} \mathrm{C} / 395{ }^{\circ} \mathrm{F}$. Remove from oven and let cool on cooling rack.

