



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

TOOLS AND EQUIPEMENT

saucepan

stand mixer

plastic wrap

baking paper

bread pan (37 x 13 cm / 14 inch x 5 inch)

kitchen brush

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.

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 °C / 410 °F.

BAKE

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