

Vienna Bread

My mum's recipe for my favorite bread ever.



Ingredients

- *500g* plain white flour
- *250ml* milk
- *1* egg, and just the yolk of another egg
- *8g* dried yeast
- *70g* butter, melted
- *15g* salt

Procedure

1. Sieve the flour into a large bowl.
2. Mix dried yeast and salt into the flour.
3. Mix melted butter and milk in a jug.
4. Beat the egg and add to the jug, mixing well with milk & butter mix.
5. Make a well in the center of the flour, and pour the liquid in.
6. Fold the flour into the liquid, beginning to knead it into a dough.
7. When dough becomes doughy, remove from bowl and knead on a clean surface.
 - It will be sticky to begin with, but the consistency will improve with effort.
8. Keep kneading for about 10 minutes.

- To test, cut dough open with a knife. If it is ready, air bubbles will be visible inside.
 - If the dough is too dry, add a little milk. If the dough is too wet add a little flour.
9. Put dough back in bowl, and allow to rise for approximately two hours
 - For best results it should be at room temperature or warmer, covered with a towel in a warm place.
 - It should approximately double in size.
 10. Cut dough into two parts and roll both into long *sausages*.
 11. Pleat the two sections together, forming a loaf.
 - The best way to do this, is to form a “+” with the centers of the two sections meeting in the middle. Then, fold one section over the other working towards the ends.
 12. Allow to rise for another half an hour.
 13. preheat oven to gas mark 6 or $\sim 200^{\circ}\text{C}$
 14. Brush bread with egg yolk, covering it completely.
 15. Bake for approximately 30 to 35 minutes.
 16. Allow to cool on a wire rack for at least an hour before eating.