

Braided Bread

Dough:

Ingredients	Metric	Yield	Baker's %
High gluten flour	6400 g	57.0 %	100.0 %
Olive oil	960 ml	8.6 %	15.0 %
Whole eggs	960 ml	8.6 %	15.0 %
Sugar	250 g	2.2 %	3.9 %
Salt	150 g	1.3 %	2.3 %
Dough conditioner	100 g	0.9 %	1.6 %
Yeast	200 g	1.8 %	3.1 %
Water	2200 ml	19.6 %	34.4 %
Total	11220 g	100 %	175.3 %

Egg wash:

Ingredients	Metric	Yield
Eggs	200 ml	80.0 %
Milk	50 ml	20.0 %
Salt	Pinch	
Total	250 g	100 %

Method:

- Mix three minutes on first speed, change into third gear and mix for seven more minutes. Cover and give 15 minutes bench rest. Scale into 4 oz. pieces. Make round, then long. Brush with egg wash before you put it into the proof box and once more before you put it into the oven.
- Bake at 350 F with no steam and closed damper. 30 - 35 min.