

Thomas Weber's Bread Recipes

Sunday Bread (Zopf)

Final Dough Weight: 1,500

Bakers Percentage: 178.82%

Grams Bakers % Hydration: 55.61%

Remarks: Total Liquid+Eggs

839	100.00%	Bread Flour (Gold Medal)
120	14.28%	Egg
13	1.50%	Salt
20	2.40%	Brown Sugar
90	10.71%	Butter
12	1.43%	Instant Dry Yeast
105	12.50%	Water
302	36.00%	Milk 2%

527

1,500 178.82%

The process:

Add butter, salt, brown sugar. Zero out scale add hot water, eggs and cold milk to get to the total amount of liquids. Add flour and yeast knead 4 min on speed one and 3 to 4 min on two. 3 stretch and fold with a 45 min rest in between, after 3rd divide, braid proof for 20 min and bake for 25 min to internal temp of 200F.

