

# Thomas Weber's Bread Secrets

## Rosinen Broetchen

Final Dough Weight: 1,000

Bakers Percentage: 200.25%

<u>Grams</u>	<u>Bakers %</u>	<u>Hydration:</u> 61.00%
499	100.00%	Bread Flour (Gold Medal)
60	12.00%	Egg
10	2.00%	Salt
60	12.00%	Brown Sugar
50	10.00%	Raisin (Rosinen)
1	0.25%	Lemon/Lime/Orange Zest
45	9.00%	Butter
15	3.00%	Instant Dry Yeast
20	4.00%	Water for Active Dry Yeast
240	48.00%	Milk 2%
<b>1000</b>	<b>200.25%</b>	

Remarks: Total Milk+Eggs in grams  
**300**

