


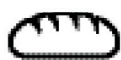









KING'S DAY BREAD

TOTAL TIME  Active 22 min Inactive 9 h 40 min	DDT  28-29°C/ 82-85°F	DIFFICULTY    Easy: Moderate: Advanced: mixing shaping garnish	OVENS    ★Combi ★Convection Home	YIELD / SHAPE  1 ring-shaped loaf
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INGREDIENTS				WEIGHT	VOLUME		NET CONTENTS		
							Ingredients	Weight	
For the Cookie Topping									
	Bread flour		65 g		½ cup	100	Flour	420 g	100
	Butter, softened		65 g		¼ cup	100	Water	297 g	70.71
	Sugar		65 g		⅓ cup	100	Fat	150 g	35.71
For the Dough									
①	Whole milk, cold		215 g		1 cup	51.19	Sugar	92 g	21.9
	Instant dry osmotolerant yeast		7.5 g		1¼ tsp	1.79	Salt	8.5 g	2.02
②	Bread flour		420 g		3 cups	100	Yeast	7.5 g	1.79
	Eggs, cold		170 g		4 ea	40.48	Consume within 1 d, or freeze for up to 2 mo.		
	Orange blossom water		20 g		1 Tbsp + 2 tsp	4.76			
	Orange zest		2 g		½ tsp	0.48			
③	Butter, softened		160 g		⅔ cup	38.1			
④	Sugar		85 g		½ cup	20.24			
	Fine salt		8.5 g		1⅓ tsp	2.02			
For the Topping									
	Egg wash see page 40		as needed						
	Pearl sugar, optional		as needed						
	Corn syrup		as needed						
	Candied orange slices see page 176				32-36 slices				
	Candied kumquats see page 176				14 halves				
	Lime zest		1 ea						
	Yield		~1.00 kg						

For salt, flours, substitutions, and other notes, see pages x-xiii.