



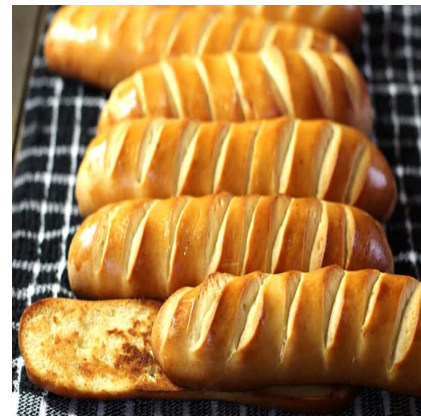
Recipe Name: Pain Viennois | Vienna Bread Recipe

Diet Type:

Course: Main Course

Cuisine: European

Quantity:



Ingredients

Ingredient	Quantity
• 325 ml Lukewarm Water	9
• 14 grams Active dry yeast	
• 2 tablespoons Sugar	
• 30 grams Milk Powder	
• 500 grams Vivatta Maida - or half of bread flour	
• 1 tablespoon Salt - or to taste	
• 3 tablespoons Butter (unsalted)	
• Egg white - for brushing (or milk)	

Preparation

- To begin making Pain Viennois | Vienna Bread Recipe, in a bowl, combine water, sugar, yeast and milk powder in a big mixing bowl.
- Allow it to stand for 10 minutes until bubbly and frothy.
- Add the flours, salt and butter to the yeast mixture and knead them.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
300	10	45	10	2	5