

White Chocolate Bread

Servings: 10 Yield: 1 loaf

- 1 1/2 cups flour
- 14 grams yeast (2 packets)
- 1/4 teaspoon salt
- 2/3 cup water
- 6 ounces white chocolate chips

1. Place the flour, salt, & yeast in the bowl of an electric mixer. Mix on medium-low or first speed for 1 minute.
2. Add 2/3 of the water at first, then add the rest as needed and mix for 10 minutes. If the dough needs more water, add as needed. The dough should be smooth, homogenous, and should not stick to your fingers when you touch it. It should pull away from the sides of the bowl.
3. Add the chips and mix for an additional 2-3 minutes or until the chips are well distributed throughout the dough.
4. Take the dough out of the bowl and lightly knead into a ball. Let rest for 5 minutes. Preheat the oven to 400°F.
5. After the 5 minutes of resting, pound the dough flat and then form the dough into the desired shape of the loaf you want. This can be done by folding the dough into the middle and sealing it with your palm. Repeat this procedure until you have formed a loaf shape. Place the loaf on a lined sheet pan with silpat or parchment paper and let rest for approximately 45 minutes or until it has doubled in size. If you are in a dry environment, place a damp cloth over the loaf.
6. Once the dough has doubled, place in the oven (make sure to place 1/2 cup of water in a pan or directly on the oven bottom to create vapor) and bake approximately 20 minutes at 400°F or until nicely browned on top. Don't be alarmed if the white chocolate chips exposed are burned, this is normal.
7. Once the bread is baked, remove from the oven and let rest on a cooling rack for 10 minutes.
8. Serve warm.

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