



Leopard milk bread

70'
Hands on

2 hours'
Hands off

35'
Cook Time

10-12
Portion(s)

3
Difficulty



Method

- In a mixer's bowl add the milk, the yeast, the sugar, and whisk. You should let the mixture sit for 5-10 minutes in order for the yeast to be activated.
- Add the vanilla, the flour, the salt, the butter, and beat with the hook attachment at high speed for 5-7 minutes until there is a dough.
- The mixture will be pretty sticky so you will have to remove it from the bowl by using a little flour.
- Divide the mixture into two equal parts and then, divide one of them in half.
- Put the dough pieces into three **bowls**. The largest piece will be the white one.
- Cover with plastic wrap and allow 1 hour for it to rise.

For the black mixture

- In one of the bowls add the chocolate couverture, the cocoa powder, the **food coloring paste**, and knead very well until the food coloring is homogenized.
- Cover with plastic wrap and allow 1 hour for it to rise.

For the brown mixture

- In the third bowl add the cocoa powder, the milk, and knead very well until the ingredients are homogenized.
- Cover with plastic wrap and allow 1 hour for it to rise.

To assemble

- **Cut** each dough into 6 pieces.
- Take one black dough piece and roll it out with your hands into a 50 cm long strip. With a rolling pin, roll out the strip to be 5-6 cm wide. Set aside.
- Take a brown dough piece and roll it out with your hands into a 50 cm long strip. Place the brown dough into the black one and roll. In the end, you will have the brown dough into the black one.
- Take one white dough piece and roll it out with your hands into a 50 cm long strip. With a rolling pin, roll out the strip to be 5-6 cm wide. Place the black and brown roll into the white one and roll them together. In the end, you will have a dough strip that will be white on the outside, black in between, and brown in the center.
- Follow the same process for all of the dough pieces.
- Cut all the dough pieces in half, roll them out until each piece is 35 cm long and place them into a **35x10 cm loaf tin**.
- Cover with a tea towel and allow 1 hour for them to rise.
- Preheat the oven to 180° C (350° F) set to fan.
- Bake for 30-35 minutes.
- Take the milk bread out of the loaf tin and let it cool well.
- Spread with the hazelnut spread, cut into pieces, and serve.

Ingredients

- 380 g milk, lukewarm
- 1 tablespoon(s) yeast
- 100 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 560 g hard flour
- 1 pinch salt
- 30 g butter, at room temperature

For the black mixture

- 50 g chocolate couverture, melted
- 10 g cocoa powder
- 1 teaspoon(s) [black food coloring paste](#)

For the brown mixture

- 30 g cocoa powder
- 20 g milk

To serve

- [Akis' chocolate hazelnut spread](#)

Διατροφικός πίνακας

Nutrition information per portion

278 Calories (kcal)	5.9 Total Fat (g)	3.5 Saturated Fat (g)	47.0 Total Carbs (g)
14%	8%	18%	18%
12.0 Sugars (g)	7.1 Protein (g)	3.1 Fibre (g)	0.32 Sodium (g)
13%	14%	12%	5%