



# Bread with milk

20'  
Hands on

60''  
Hands off

40'  
Cook Time

8-10  
Portion(s)

2  
Difficulty



## Ingredients

- 300 g milk, at room temperature
- 1 tablespoon(s) yeast
- 10 g granulated sugar
- 500 g all-purpose flour
- 1 teaspoon(s) salt
- 50 g butter, melted
- 1 egg yolk
- 50 g sesame seeds

To serve

- 2 eggs
- 5 slices bacon
- 100 g gruyere cheese
- 1 tablespoon(s) thyme
- butter
- [apricot jam](#)
- icing sugar
- mint leaves

## Method

- Preheat oven to 200\* C (390\* F) Fan.
- In a mixer's bowl, add the milk, yeast and sugar. Whisk by hand and allow mixture to rest for 30 minutes, so that the yeast can activate.
- Add the flour and beat with the hook attachment for 5 minutes, until you have a smooth and elastic dough.
- Brush a [bowl](#) with 1 tablespoon olive oil and add the dough. Cover with plastic wrap and allow to rest and rise for 1 hour, at room temperature, until it doubles in size.
- When ready, remove dough from bowl and divide into 13 equal sized pieces.
- Shape into balls and roll out each piece to a disc that is 10 cm in diameter.
- Transfer to a [baking pan](#) lined with parchment paper and brush with some melted butter.
- Cover with another disc of dough and brush with butter.
- Repeat the same process until all of the dough has been rolled out and added to the baking pan. You want half of the surface covered so that you can create a circular shape.
- Brush the whole surface with the egg yolk, sprinkle with sesame seeds.
- Bake for 20 minutes, cover with aluminum foil, lower oven temperature to 160\* C (320\* F) and bake for another 20 minutes.
- The bread can be served in two different ways.
- For the first way to serve: Place a [pan](#) over high heat add the bacon. Add the pepper and sauté until golden.
- Move the bacon to one side of the pan so that you have room for the eggs.
- Lower heat and add 1 tablespoon of olive oil, on the empty side of the pan.
- Crack 2 eggs into the pan and add the yellow cheese.
- Season with salt and pepper. As soon as they turn golden, serve with two Serbian breads, some olive oil, pepper and thyme.
- For the second way to serve: Spread 1 teaspoon of butter and 1 teaspoon of jam over a piece of bread and cover it with another piece of bread. Dust with icing sugar and serve.

## Διατροφικός πίνακας

Nutrition information per portion

288 Calories (kcal)	9.9 Total Fat (g)	4.3 Saturated Fat (g)	40.0 Total Carbs (g)
14%	14%	22%	15%
2.7 Sugars (g)	9.0 Protein (g)	2.5 Fibre (g)	0.57 Sodium (g)
3%	18%	10%	10%