



A New York Bakers Recipe

For ingredients, supplies and equipment,
come visit us at www.nybakers.com

Vienna Dough

This sweet enriched loaf has a lovely open crumb and soft texture, making it ideal for scrumptious hamburger and hot dog buns, double-knot rolls and soft-textured sandwich loaves.

Yield: approximately 36 oz/1.20 kg

Volume	Ingredient	Ounces	Grams	Baker's Percentage
4 $\frac{1}{3}$ cups	GM Harvest King or KA Sir Galahad flour, unsifted	21.70	620	100%
3 Tbs + 1 tsp	Granulated sugar	1.50	40	6%
2 Tbs	ABMauri Low-Diastatic Malt	0.70	20	3%
1 $\frac{3}{4}$ tsp	SAF Red Label instant yeast	0.30	6	1%
1 $\frac{1}{3}$ cups	Water at room temp	11.00	310	50%
1.0	Large egg, beaten	1.70	50	8%
2 tbs	Vegetable oil	1.00	30	5%
1 $\frac{1}{4}$ tsp	Table salt	0.30	8	1%

1. In a large mixing bowl or the bowl of your mixer, combine the flour, sugar, dry malt if using, and yeast. Blend using a whisk if mixing by hand, or the flat (paddle) beater at low (KA 2) speed if by machine.
2. Mix the water, liquid malt, egg and oil into a smooth emulsion and add to the dry ingredients. Mix until the dough is evenly hydrated and forms a shaggy mass, about 1 minute. **If kneading by machine:** switch to the dough hook, sprinkle in the salt, and knead at low (KA 2) speed for 10-12 minutes, until the dough is smooth and elastic and stretches when pinched and pulled. **If kneading by hand:** turn the dough onto a well-floured work surface and knead until the dough is smooth and elastic and stretches when pinched and pulled, about 12-15 minutes.



A New York Bakers Recipe

For ingredients, supplies and equipment,
come visit us at www.nybakers.com

3. Turn the dough onto a well-floured work surface. Shape it into a ball and put it in a lightly oiled bowl. Cover with plastic wrap or a damp cloth and ferment until doubled in bulk and a finger pressed into the dough leaves a deep impression, about 45-60 minutes.
4. Turn out onto your work surface, flouring lightly, if necessary. Degas the dough, divide it into appropriate sizes for the breads or rolls you're baking, and shape each into ball. Cover and let rest for 15-20 minutes to relax the gluten.
5. Make your loaves or rolls and arrange them in baking pans. Cover the pans lightly with plastic wrap or a damp towel and proof until a finger gently pressed into the dough leaves an indentation that doesn't spring back, 45-60 minutes.
6. Preheat your oven to 350°F/175°C for breads and 375°F/190°C for rolls, with your baking surface in the middle. When the loaves or rolls have proofed, brush the tops with beaten egg if desired and sprinkle with seeds, if desired. Bake until golden brown, 25-30 minutes for bread, 15-20 minutes for rolls.
7. Remove to a rack and let cool at least 1 hour before cutting.