

Vienna Bread / Pain Viennois



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Vienna Bread / Pain Viennois Recipe.

Vienna bread or pain Viennois; an Austrian bread. Pain viennois is normally made in the shape of a baguette, though the crust is softer than a baguette, the texture is finer, and the taste is sweeter. The loaves will have horizontal slashes on top, and be glazed with egg wash before baking. The ideal bread for toast and all sandwiches from hot dog to the top notch sandwich such as beer-braised pulled pork with orange bbq sauce and coleslaw sandwich (watch video).

Makes Nine 3.4 ounces (100g) Sandwich Buns.

1.3 cup (325ml) water at 95°F (35°C)

0.5 ounce (14g) instant dry yeast or 1oz (30g) fresh yeast

2 Tbsp (25g) sugar

1 ounce (30g) milk powder*

8 ounces (250g) all-purpose flour

8 ounces (250g) bread flour

1 Tbsp (10g) salt

3 Tbsp (45g) unsalted butter, at room temp.

*Use milk instead of water if milk powder is not available.

Egg Wash: Beat or blend an egg with a pinch of salt.



Mixing Method

In a bowl combine water with sugar, yeast and milk powder. Combine the yeasty mixture with the flour and salt. Add butter. Transfer the dough onto your work surface, scraping out your hand and knead using the palms and the heels of your hands until dough turns completely smooth; for about 8 to 10 minutes. Do not use extra flour during the kneading and shaping process. The internal temperature of the dough should reach 73/80°F (23/27°C). Place dough ball in a greased container, cover with plastic wrap and make a hole. Place in a warm area; 80/90°F (27/35°C). Let rise for 30 minutes or until it has tripled in size. Transfer dough into a clean work surface. No extra flour needed. Divide dough into 9 pieces and shape them into tight balls. Cover with a damp kitchen towel and let rest 15 minutes. Flatten each ball to remove air bubbles from the fermentation and shape them tightly, into 8 inch (20cm) buns. Place 4 to 5 buns per large sheet pan (seam-side down on the tray). Brush with egg wash. Carefully score each bun 20 times horizontally using a razor blade or a very sharp pairing knife. Let proof for about an hour.

Baking

Preheat oven to 450°F (230°C). Bake buns for about 15 minutes; half way through, rotate each tray. Remove from oven and transfer to a wire rack and cool to room temperature. Keep Vienna bread at room temperature for 2 days or freeze baked for up to 3 weeks. Enjoy!