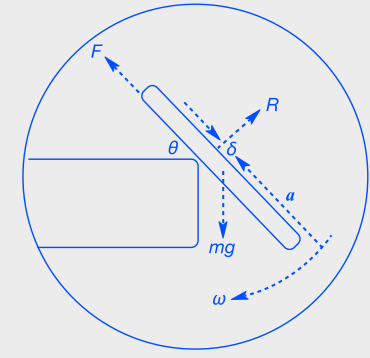
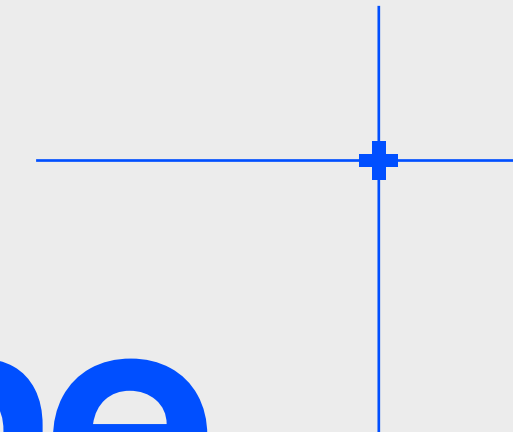


The recipe of



$1 - \sqrt{1 - 12a^2} \sigma a$
where $a = 2\sqrt{2}(R - 2)$ and $R = h/a$



Anti

The

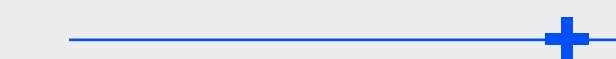
$\sim (3ga/74)^{1/2}$
1.6ms (with $\sim 5^\circ$)

Murphy's

Law

Toast

$R = 2 + \frac{\pi^2 (1+3n^2)}{12n}$

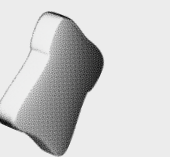
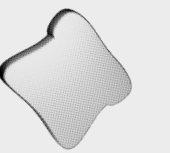
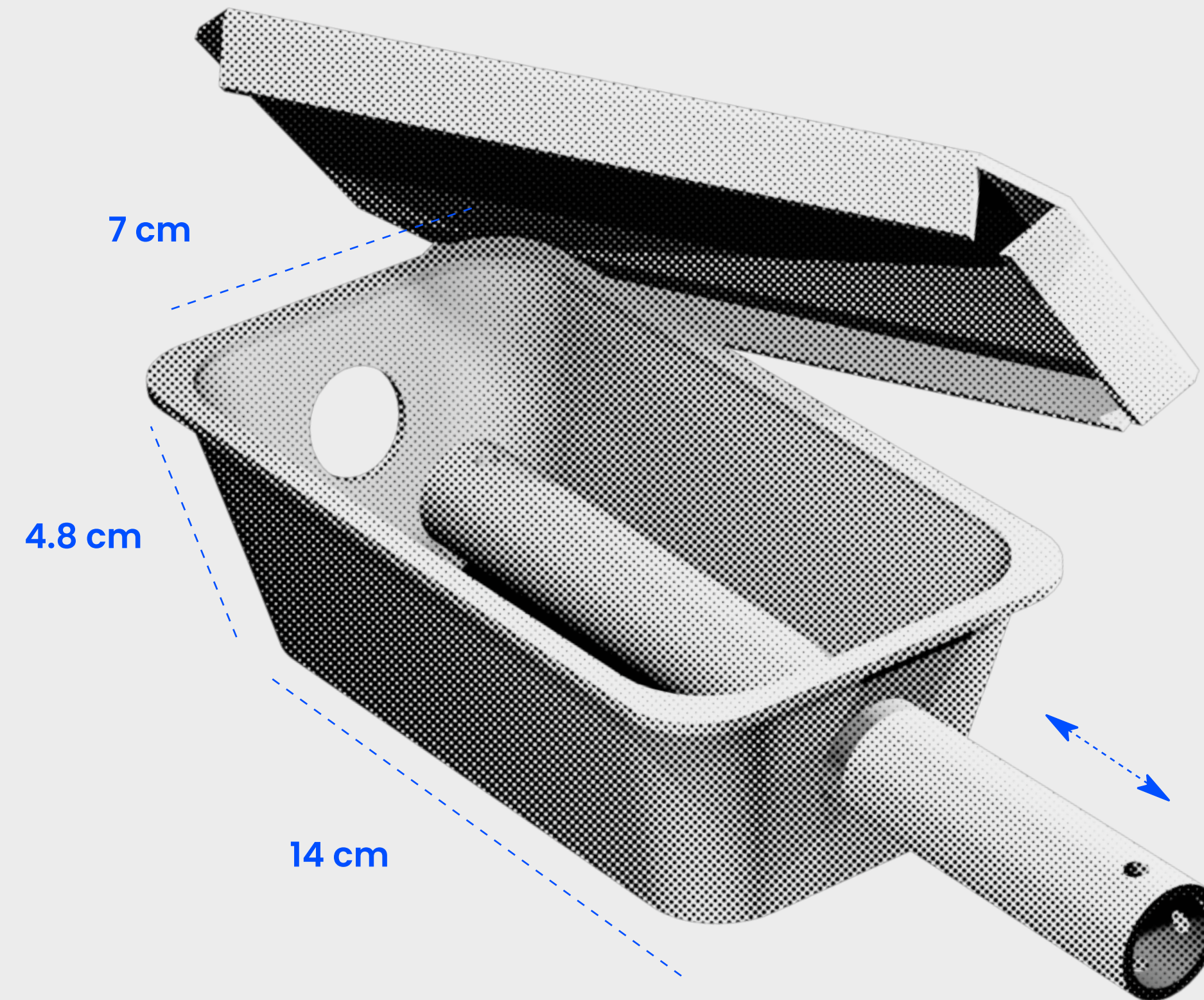


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The mold.

Nuño designed a unique mold with which to make the particular shape of the toast. The dimensions of the mold are 14 cm (length) × 7 cm (width) × 4.8 cm (height).

It has cylindrical component that can be extracted, indispensable for creating the gap in the bread. The sliding movement of the cylindrical part allows for controlled opening, which aids in the demolding process.



Ingredients.

15 mini loaves.

Bread flour **1000g**

Whole milk (cold) **550g**

Salt **20g**

Sugar **120g**

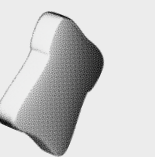
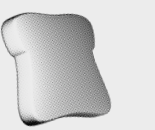
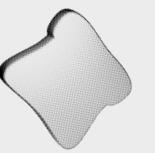
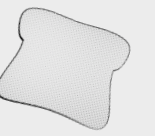
Fresh yeast **25g**

Unsalted butter **70g**

Sunflower oil **40g**

The **bread flour (1000g)** provides the dough's structure, thanks to its high protein content, which helps form a strong gluten network. **Whole milk (550g)** adds moisture, richness, and tenderness, while its cold temperature slows down initial fermentation. **Salt (20g)** not only balances sweetness but also strengthens gluten and regulates yeast activity.

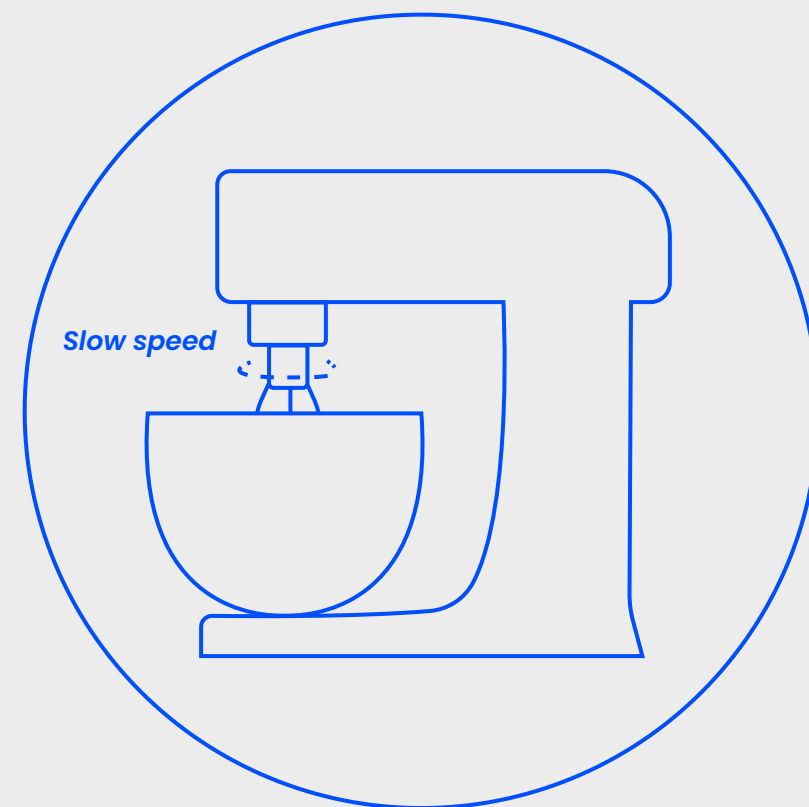
A relatively high amount of **sugar (120g)** enhances browning and makes the crumb softer by retaining moisture. **Fresh yeast (25g)** ensures reliable fermentation, while **unsalted butter (70g)** contributes richness and tenderness. **Sunflower oil (40g)** further enhances softness and extends the bread's shelf life by preventing rapid staling.



Step-by-Step.

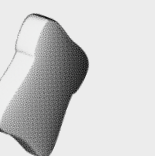
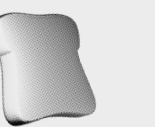
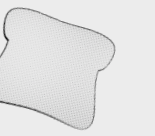
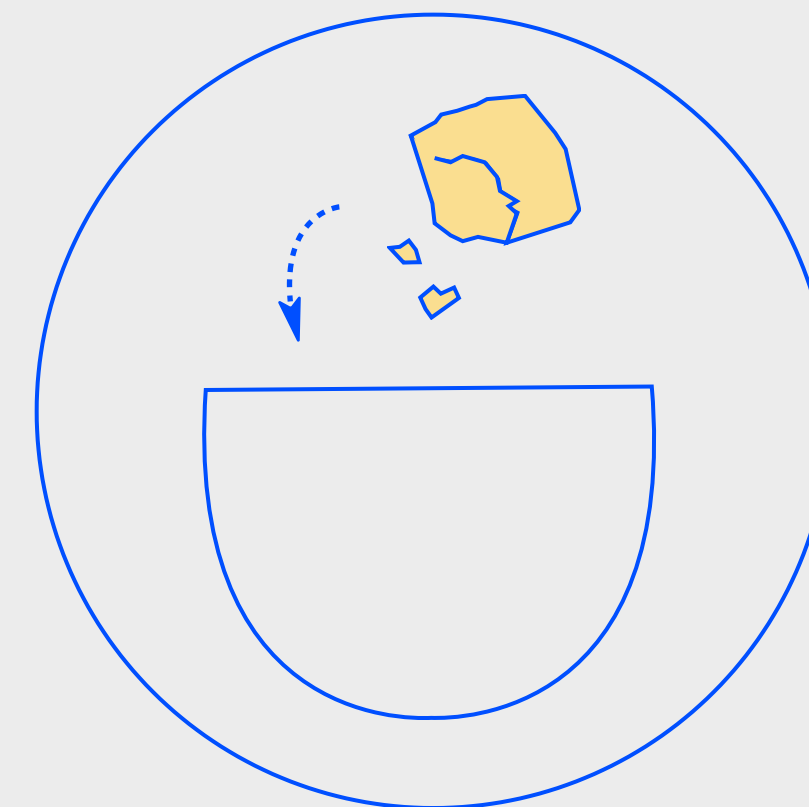
- 1** *Combine all ingredients but the yeast and mix in slow speed for 20 minutes.*

The dough is mixed in two stages. First, all ingredients except yeast are combined and mixed, allowing gluten to develop while gradually incorporating sugar and fats before fermentation starts.



- 2** *Add then the yeast and mix in second speed for 5 minutes.*

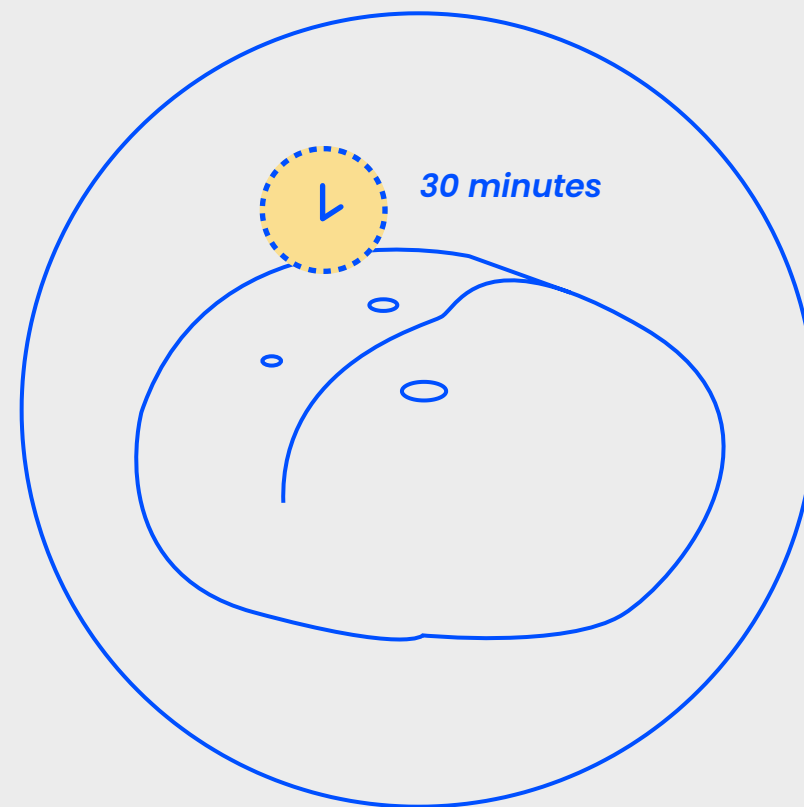
Adding yeast in the second step ensures even distribution and controlled fermentation, preventing an overly weak or irregular texture, especially important in enriched doughs like this one.



Step-by-Step.

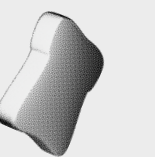
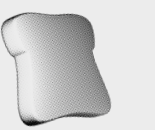
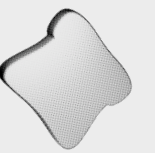
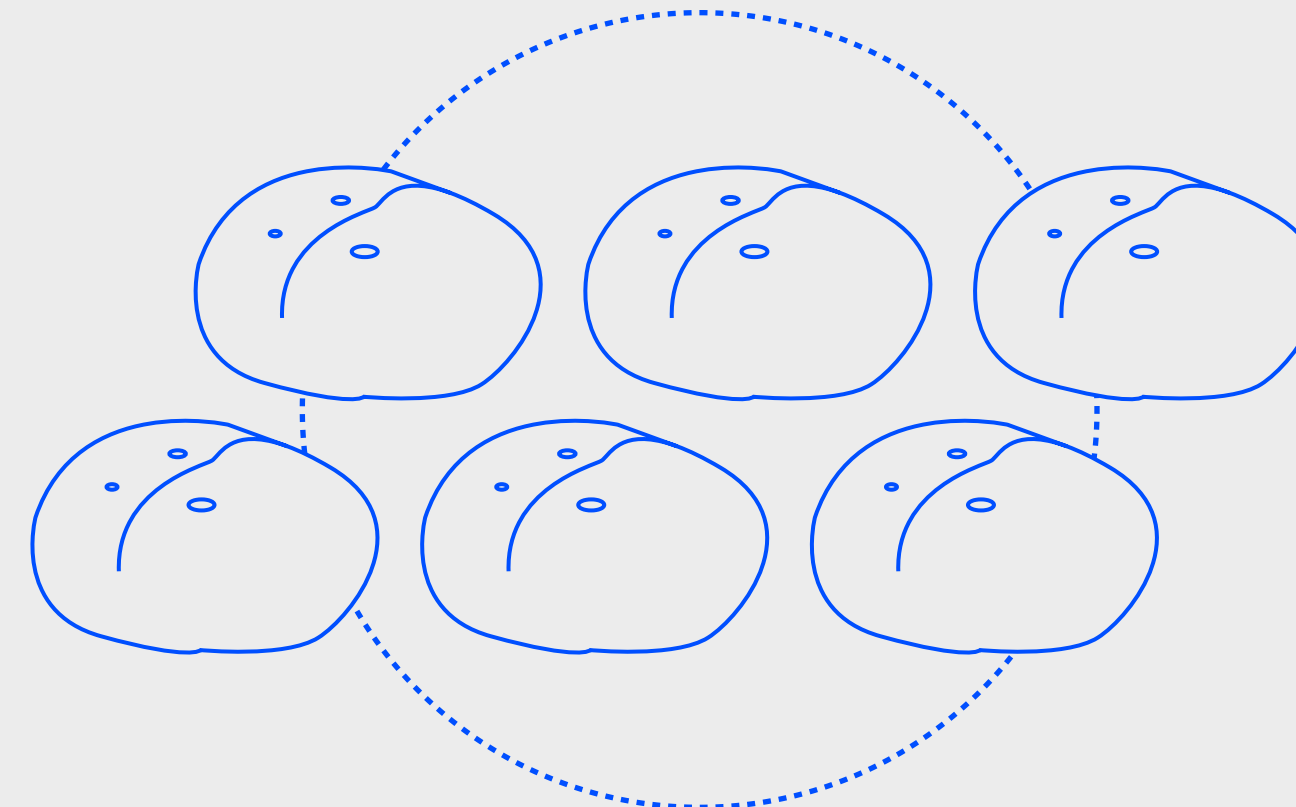
3 Allow the dough to rest in bulk for 30 minutes.

Once mixed, the dough undergoes bulk fermentation for 30 minutes, during which yeast starts producing gas, slightly expanding the dough. This step allows gluten strands to settle and strengthens the dough's structure.



4 Divide pieces of 120 grams and make into a tight ball. Rest well covered for 20 minutes.

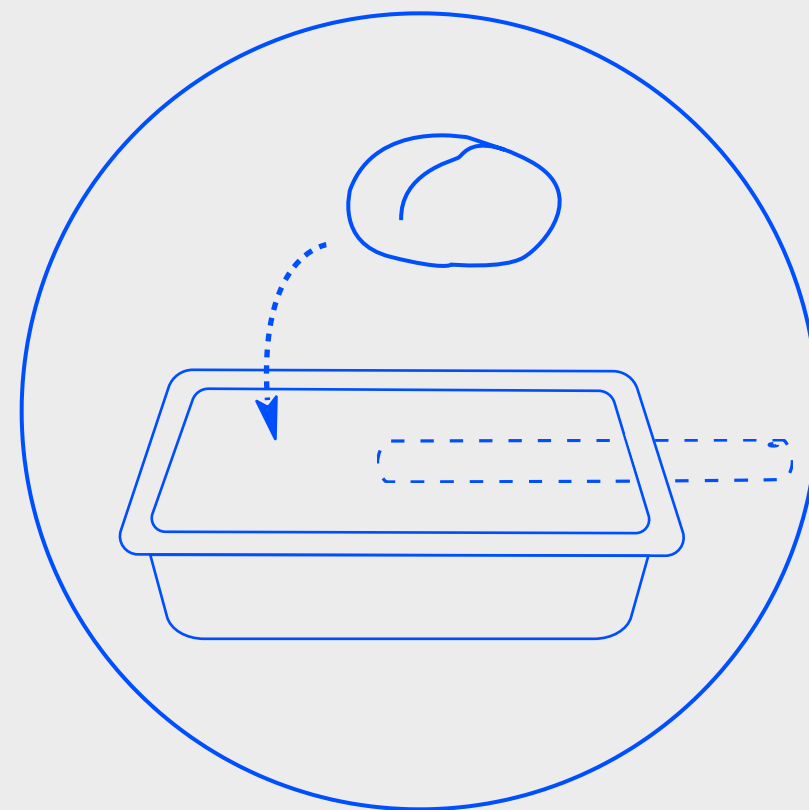
After fermentation, the dough is divided into portions, each shaped into a tight ball. This step relaxes the gluten and makes final shaping easier and also allows slight fermentation to continue, improving dough elasticity.



Step-by-Step.

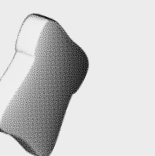
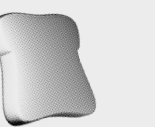
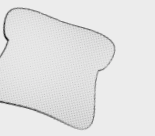
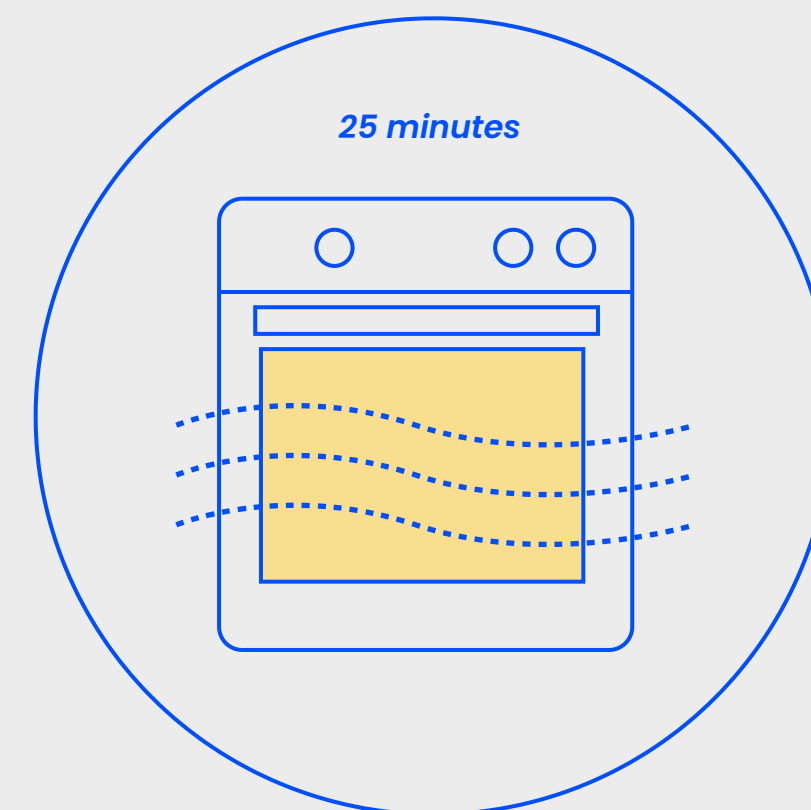
- 5** *Shape and place the loaves into greased molds and proof at 27°C for 1 hour.*

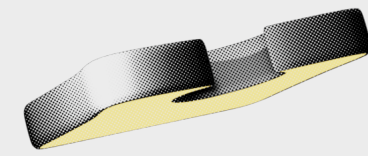
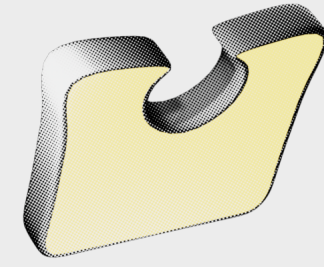
The loaves are then shaped and placed into greased molds, which help prevent sticking and create a uniform shape and allow them to rise and develop a light, airy texture.



- 6** *Bake at 165°C for 25 minutes.*

The bread is baked at a relatively low temperature for bread, ensuring a gentle bake that maintains a soft crust and delicate texture. The sugar content contributes to a beautifully golden-brown color without over-caramelizing.





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