

YIN & YANG VIENNOISE BREAD

(slightly modified from [Bake-Street](#))

300 g bread flour
200 g all purpose flour
3 g osmo-tolerant yeast (or regular instant dry)
255 g milk
40 g egg (whisk one egg and weigh the amount needed)
50 g granulated sugar
75 g butter, at room temperature
10 g salt
20 g cocoa powder + 15 g brown sugar
1 egg, beaten + pinch of salt

Add the flours, yeast, egg, salt, and 3/4 of the milk to a KitchenAid type bowl. Using the dough hook, mix until the ingredients are incorporated, then decide if you need to add the rest of the milk. Once the milk is added, with the machine still running, add the sugar in two additions. Knead for about 4 minutes at low-speed, then add the butter, one tablespoon or so at a time. Wait until each piece disappears into the dough before adding more butter. Knead until you get good gluten development, probably 4 to 5 minutes longer. The dough should stretch smoothly without tearing.

Divide the dough in two portions, one weighing 40 g less than the other. To the smaller batch, add the cocoa powder and brown sugar and knead by hand or in the machine until the cocoa is fully distributed. It will take a little time and effort. Place both balls of dough in separate oiled bowls, and allow them to proof at room temperature for 2 and a half hours.

Divide each dough in five portions, each between 90 and 95g. Form each as a little ball and let rest for 10 minutes. Roll each as a long oblong shape about 4mm thick. Place different colors of dough on top and bottom, shape as little loaves, seam at the bottom. Use a very sharp blade to make slashes on the surface, being very determinate. Any hesitation and the cut won't be sharp enough. You need to see the different color of dough showing underneath. Place the shaped and cut loaves over parchment paper and let them proof at room temperature for 1 hour and 15 minutes.

Heat the oven to 400F. Paint each loaf with an egg wash, and bake for about 16 minutes. Cool completely on a rack before slicing.