U.S. Parmesan Cheese Bread

This bread is perfect for garlic toast with any pasta or served warm from the oven, hot and buttered.

INGREDIENTS
(Makes 2 loaves approx. 500g each)

Yeast 14g
Water (35-40°C / 95-104°F) 300ml
U.S. Powdered Milk 85g
U.S. Parmesan Cheese, grated 150g
Egg, large, lightly beaten 1
Olive Oil 15ml
Sugar, granulated 9g
Salt 9g
Cayenne Pepper, grounded 1g
All-Purpose Flour 480g
Egg White, lightly beaten 1
U.S. Parmesan Cheese, shredded 20g

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

<table>
<thead>
<tr>
<th>Serving Size (100g)</th>
<th>Servings Per Container</th>
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</table>
| Calories 320 | Calories from Fat 70%
| Total Fat 7g | 11%
| Saturated Fat 3.5g | 18%
| Trans Fat 0g | 0%
| Cholesterol 35mg | 12%
| Sodium 690mg | 29%
| Total Carbohydrate 44g | 15%
| Dietary Fiber 2g | 8%
| Sugars 6g | 6%
| Protein 17g | 17g

Per 100g

Calories 316kcal
Total Fat 7g
Saturated Fat 3g
Trans Fat 0g
Cholesterol 37mg
Total Carbohydrates 44g
Dietary Fiber 2g
Sugars 6g
Protein 17g
Calcium 333mg
Magnesium 34mg
Phosphorus 296mg
Potassium 257mg
Sodium 692mg
Iron 3mg
Vitamin A 217IU
Vitamin C 2mg

PREPARATION

1. Dissolve yeast in 35-40°C (95-105°F) water in a large mixing bowl and stir in powdered milk and let stand for 5 minutes.
2. Add grated parmesan cheese, whole egg, olive oil, sugar, salt, pepper and flour.
3. Beat with wooden spoon till it starts to pull away from bowl then turn on a floured board, adding flour if needed to form a good dough.
4. Knead for 5 minutes, place dough in a well-oiled bowl and cover with plastic wrap, let rise for 1½ hour.
5. Punch down on floured board and divide in half.
6. Form into balls and place on oiled baking sheets, cover and let rest for 40 minutes.
7. Brush loaves with egg white and sprinkle shaved parmesan cheese on top.
8. Bake at 160°C (325°F) for 25-35 minutes or until brown.
9. Cool on racks and serve.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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