## 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

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

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Suttrition Facts     Serving Size (100g)     Servings Per Container     Amount Per Serving     Calories 320   Calories from Fat 70     % Daily Value*     Total Fat 7g   11%     Saturated Fat 3.5g   18%     Trans Fat 0g   12%     Sodium 690mg   29%     Total Carbohydrate 44g   15%     Dietary Fiber 2g   8%     Sugars 6g   Protein 17g     Vitamin A 4%   Vitamin C 2%     Calories 2,000   2,500     Total Fat Less than 65g   80g     Sugars 6dt Less than 20g   25g	U.S. Label		
Calories 320   Calories from Fat 70     % Daily Value*     Total Fat 7g   11%     Saturated Fat 3.5g   18%     Trans Fat 0g   12%     Cholesterol 35mg   12%     Sodium 690mg   29%     Total Carbohydrate 44g   15%     Dietary Fiber 2g   8%     Sugars 6g   17     Vitamin A 4%   Vitamin C 2%     Calcium 35%   Iron 15%     *Percent Daily Values are based on a 2.000 calorie diet. Your daily values are based on a 2.000 calorie deeds.     Calories:   2.000     Colories:   2.000     Total Fat Carbeneeds.   2.500	Serving Size (100g	g)	cts
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Cholesterol     Less than     20g     2.0g     2.0g       Sodium     Less than     3.00mg     2.400mg     2.400mg       Total Carbohydrate     3.00g     3.75g     3.00g     3.75g       Dietary Fiber     2.5g     3.0g     75g     3.0g     75g       Calories per gram:     Fat 9     Carbohydrate 4     • Protein 4     •	Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Calories per gram:	an 20g an 300mg an 2,400mg 300g 25g	25g 300mg 2,400mg 375g 30g

Per 100g	
Calories	316kcal
Total Fat	7g
Saturated Fat	Зg
Trans Fat	Og
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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