



Miele

Prawn sandwiches

By Miele

15 minutes, plus proving and cooling time

Preparation Time

40 minutes

Cooking Time

10

Serves

INGREDIENTS

Soft white bread

250 ml tepid water
70 g milk powder
60 g caster sugar
7 g salt
7 g dried yeast
50 g butter, melted and cooled
450 g bread flour
Egg wash, for glazing

Prawn sandwiches

500 g fresh prawns, peeled
and deveined
1 tbsp butter
Sea salt flakes, to taste
2 tbsp diced celery
1 tbsp finely diced eschalot
3 tbsp Japanese mayonnaise
1 tbsp picked, washed tarragon,
finely chopped
½ lime, zested and juiced
30-50 ml yuzu juice
1 loaf fresh white bread, sliced and
cut into 6 cm rounds
Salted butter, for spreading

Miele accessories

Vacuum sealing bags
Perforated steam container

METHOD

Soft white bread

1. Combine water, milk powder, sugar, salt, yeast and butter in a large mixing bowl and whisk until fully combined.
2. Add the flour and using a mixer with the dough hook attached, knead on medium speed for 10-15 minutes, or until the dough is smooth and shiny in appearance, but somewhat sticky in texture.
3. Cover the bowl with cling wrap and set aside to prove in a warm place, or into the Oven on the "Prove Yeast dough" setting for 1 hour, or until doubled in size.
4. Knock the dough down, releasing all the carbon dioxide. Place the dough into a 24 cm loaf tin and cover with cling wrap. Place back into the Oven on the "Prove yeast dough" setting until the dough has doubled in size.
5. Remove the bread and pre-heat the Oven on Moisture Plus at 190°C with 1 manual burst of steam.
6. Glaze the top of the bread with the egg wash and place the loaf tin onto a wire rack, on shelf position 2.
7. Release the burst of steam immediately and bake for 15-20 minutes, or until golden on top and the bread is cooked through.
8. Leave to sit in the loaf tin for 15 minutes, before removing the bread to cool on a wire rack.

Prawn sandwiches

1. In a vacuum seal bag, place the prawns, butter, and a pinch of salt. Place into the vacuum sealing drawer and Vacuum on Setting 3 and Seal on setting 3. Place in a perforated steam container and sous-vide at 65°C for 15 minutes.
2. Once cooked, cut open the bag and drain the excess butter from the prawns.
3. Chop the prawns and add to a medium sized mixing bowl.
4. Add to the bowl the celery, eschalot, mayonnaise, tarragon and lime zest and mix to combine. Season the mixture to taste with lime, yuzu juice and salt.
5. Place bread rounds onto a chopping board, spread with salted butter and apply a generous amount of filling before topping with another disc of bread. Serve within the next hour on a large platter.