



HOT DOG BUNS AND HAMBURGER BUNS

Step 1

INGREDIENTS

SOFT BREAD 50%	Kg 5
TYPE 00 WHITE FLOUR	Kg 5
WATER	g 4750 - 5000
SUNFLOWER OIL	g 400
CASTER SUGAR	g 400
FRESH YEAST	g 300

PREPARATION

Times and temperatures

Temperature of the dough at 26-27°C

Knead time (spiral mixer) 13 minutes

Resting for 5 minutes at 22-24°C

Bulk fermentation for 10 minutes at 22-24°C

Proofing for 60-70 minutes at 28-30°C

Baking with steam at 220-240°C for 7 minutes.

DOUGH: knead for 3 minutes on first speed and 9-10 minutes on second speed.

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

RESTING: let it rest at 22-24°C for 5 minutes.

SCALING: cut into pieces of 60 grams each.

BULK FERMENTATION: let it rest for 10 minutes at 22-24°C.

SHAPING:

Hot dog buns: shape the dough pieces into cylinders. Place them on a tray covered with parchment paper.

Hamburger buns: shape the dough pieces into flatten balls. Place them on a tray covered with parchment paper.

PROOFING: place in the proofer at 28-30°C with relative humidity of 75/80% for about 60-70 minutes.

BAKING: bake with initial steam in a static oven at 230-240°C or in a convection oven at 220°C for about 7 minutes.

FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C.

If cool stored, the product can last up to 7-10 days.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER