

HOT DOG BUNS AND HAMBURGER BUNS

STEP 1

INGREDIENTS		PREPARATION
SOFT BREAD 50%	Kg 5	Times and temperatures
TYPE 00 WHITE FLOUR	Kg 5	Temperature of the dough at 26-27°C
WATER	g 4750 - 5000	Knead time (spiral mixer) 13 minutes
SUNFLOWER OIL	g 400	Resting for 5 minutes at 22-24°C
CASTER SUGAR	g 400	Bulk fermentation for 10 minutes at 22-24°C
FRESH YEAST	g 300	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.

minutes.



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

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

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

