



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Hamburger Bun

## HAMBURGER BUNS AND SOFT ROLLS (USING HAMBURGER MIX)

### INGREDIENTS

#### Group 1

| Ingredient                        | KG     | %      |
|-----------------------------------|--------|--------|
| Bakers Flour                      | 25.000 | 100.00 |
| Hamburger Mix                     | 3.750  | 15.00  |
| Salt                              | 0.500  | 2.00   |
| Dobrim 500                        | 0.250  | 0.50   |
| Bakels Instant Active Dried Yeast | 0.425  | 1.70   |
| Dry Gluten                        | 0.375  | 1.50   |
| Full Cream Milk Powder            | 1.250  | 5.00   |
| Water (Variable)                  | 14.000 | 56.00  |
| <b>Total Weight:</b> 45.550       |        |        |

**Yield:** If flour has a requirement for a reducing agent, use RAPBRIM at recommended level. Dry gluten optional depending on flour strength. Adjust yeast to suit final proof. This recipe is based on HAMBURGER MIX at 15%. When using compressed yeast use 1.275kg (3 times that of Instant Active Dried Yeast)

### METHOD

1. Develop dough well in the machine.
2. Finished Dough Temperature 29°C.
3. Allow dough to recover 10?15 minutes. Divide and mould.
4. Prove and bake at 200°C.