



**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
Total Weight: 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.