

# Round hamburger buns



## Ingredients

### Dough ingredients

	g	%
Flour	1000	100
Water	430	43
Eggs	100	10
Yeast	50	5
Salt	18	1.8
Sugar	130	13
Dried onion pieces	50	5
<b>Mimetic Incorporation *</b>	150	15
<b>Soft'r Melting *</b>	30	3
<b>Total dough</b>	<b>1958</b>	

### Filling ingredients

Choose your own filling, one fish, one veggie, one meat.

## Working method

### Mixing

Mixing spiral	3 min. slow and 4 min. fast without fat, add the fat and again mix 3 min. slow and 4 min. fast
Dough temperature	26°C
Bulk fermentation	5 min.
Scale	900 g
Intermediate proof	10 min.

### Make up

Make up	Divide on divider rounder and put in small hamburger moulds.
Final fermentation	75 min. at 28°C and 80% R.H.

### Decoration before baking

Spray with **Sunset Glaze \***.

### Baking

Oven temperature	230°C
Baking time	7 min.

\* Puratos product