



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

BBQ



## FINISHED PRODUCT

Hamburger Bun, Occasion Bread,  
Speciality Bun, World Bakery

# SMOKED SOURDOUGH HAMBURGER BUNS RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Sugar	0.860	8.60
Shortening	0.400	4.00
Yeast	0.350	3.50
<u>Fermidor® Smoked</u>	0.250	2.50
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.200	2.00
Water	6.300	63.00
<b>Total Weight:</b> 18.560		

**Yield:** 220 burger buns

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 4 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Leave the dough to rest for 5 minutes at a controlled temperature of 25-28°C.
5. Scale at 85g and mould into round shape.
6. Pin to fit the burger pan.
7. Brush with egg and seeds as desired.

8. Prove for 50 minutes at a controlled temperature of 34 °C, 85% relative humidity.
9. Bake at 230°C for 10-12 minutes (steam after 2 minutes).
10. Pull out damper after 6 minutes.