

Breakfast Burger

RUSTICO ARTISAN	500 g
TOMATO SNACK 2X2,5 KG	400 g
Wheat flour	6.600 g
Semolina	3.000 g
Butter or margarine	500 g
Sugar	200 g
Salt	220 g
Yeast, fresh	200 g
Water, cold	6.500 g
Total	18.120 g

Method of use:

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Mixing time: 3 minutes slow + 7 minutes fast

Dough temperature: 26° C

Dough resting time: 20 minutes

Scaling weight: 130 g

Scale dough pieces of 130 g and shape round for burger buns. If desired, roll long to approx. 20 cm length.

Place the dough on trays and prove.

Proving time: approx. 60 minutes at 35° C and 80 % rel. humidity.

After proving, let the skin dry out for around 5 minutes. Then brush with egg, sprinkle sesame and bake with little steam.

Baking temperature: 210 °C

Baking time: ±13 minutes



After baking, cut in half and spread mayonnaise, then top with a thin hash brown, fried egg, bacon, cheese and greens.

Bake the best with something good!

