



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Fast Food Bread,
Hamburger bun

HAMBURGER AND SAUSAGE BREAD – SOFT DOUGH CONCENTRATE

INGREDIENTS

Group Bread

Ingredient	KG
Water	1.000
Wheat flour	1.500
<u>Bakels Soft Dough Concentrate</u>	0.500
Sugar	0.100
Rapeseed oil	0.150
<u>Bakels Fermdor R Classic</u>	0.030
<u>Bakels Dry Yeast</u>	0.040
Total Weight:	3.320

METHOD

Mixing time: 5 + 9 minutes
Resting time: 20 minutes
Fermenting time: approx. 60 minutes
Dough weight:
Sausage bread 40 g
Hamburger bread 70 g
Roll down to approx. 5 mm

Baking temperature: 220°C
Baking time: approx. 7-9 minutes