



## CATEGORY

Bakery, Industry



## FINISHED PRODUCT

Bread, Chilled dough, Fast Food  
Bread, Hamburger bun, Sausage  
roll, Savoury food, Sourdough  
bread

# HAMBURGER BREAD SOURDOUGH

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour Extra	1.500	86.00
Water	1.000	57.00
<u>Bakels Pane Maggia Bianco</u>	0.250	14.00
<u>Margarine/Oil</u>	0.150	8.00
Sugar	0.100	6.00
Salt	0.030	1.70
<u>Bakels Dry Yeast</u>	0.025	1.40
Wheat gluten	0.020	1.10
<b>Total Weight:</b> 3.075		

## METHOD

- 1: Weigh all the ingredients in a doughmixer.
- 2: Run the dough for about 4 minutes slowly, and 6 minutes quickly.
- 3: Put the dough in a plastic box and cover with a lid, leave it to rise for 1 hour.
- 4: Weigh into suitable sizes and shape into round balls, feel free to place them in any type of forms for best results.
- 5: Prove under a cloth to a good size.

6: Bake them at 200C for 7-8 min