

# Hamburger bun

Cuisine: **Other**

Food category: **Pastry**



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Company: **Retigo**



## Program steps

Preheating: 150 °C

1 Combination 40 % Termination by time 00:10 hh:mm 165 °C 80 %

## Ingredients - number of portions - 15

Name	Value	Unit
chicken eggs	300	ml
milk 3.5%	100	ml
caster sugar	100	g
fresh yeast	25	g
plain wheat flour	600	g
salt	10	g
butter soft	125	g

## Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	232.5 kJ
Carbohydrate	35.9 g
Fat	7.8 g
Protein	4.5 g
Water	0 g

## Directions

Eggs, milk, sugar, yeast are placed into a mixer and mixed. Gradually we add flour, salt, and softened butter. We mix for 25 min.

Let the dough rest in the refrigerator for 2 hours. Then we shape it into pieces weighing approximately 80 g and roll balls directly onto the baking sheet. We brush with oil and cover with plastic wrap. Let rise for 1 hour at room temperature.

The risen buns are brushed with beaten egg yolk, sprinkled with sesame seeds, and baked on the specified program. After baking, let cool for 10 min. While still warm, cover the buns with a sheet or place them in a bag. Prepared brioche will last for 5 days.

## Recommended accessories



Vision Snack