

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

Put the eggs, milk, sugar and yeast into the food processor and mix. Gradually add flour, salt and permitted butter. We mix for 25 min.

Let the dough rest in the refrigerator for 2 hours. Then we make buns weighing approx. 80 g and roll the balls directly onto the baking sheet. Brush with oil and cover with cling film. Let rise for 1 hour at room temperature.

Brush the risen buns with beaten egg yolk, sprinkle with sesame seeds and bake on the above program. After baking, let it cool for 10 minutes. Cover the still warm buns with a sheet or put them in a bag. Brioches prepared in this way will keep for 5 days.

Recommended accessories



Vision Snack