

Hamburger bun

Cuisine: **Other**
Food category: **Pastry**



Author: **Jan Malachovský**

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