

# BUNS, SMALL FOCACCIAS, HOT DOG BUNS AND BURGER BUNS

Basic level

### **DOUGH**

#### **INGREDIENTS**

PANE & amp; LATTE

flour

water

yeast

#### PREPARATION

5.000g Knead all the ingredients until the dough is smooth and well-combined.

5.000g Let the dough rest for 10-15 minutes at 22-24°C.

4.500g Divide the dough into 50g portions and roll them up tigh into a round or oval 400g shape.

Slightly flatten them, then move them onto baking trays or into proper moulds

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

## **Final composition**

Bake at 220-230°C for about 10 minutes.

Before baking, we suggest to brush the buns with beaten egg to provide them with a nice shiny gloss.

Brush the small focaccias with olive oil.

For what concerns the hot dog buns and the burger buns, it is necessary to provide humidity during the baking.