

BUNS, SMALL FOCACCIAS, HOT DOG BUNS AND BURGER BUNS

Intermediate level

MILK BREAD

DOUGH

PANE & LATTE	5.000g	Knead all the ingredients until the dough is smooth and well-combined. Let the dough rest for 10-15 minutes at 22-24°C. Divide the dough into 50g portions and roll them up tigh into a round or oval 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.
flour	5.000g	
water	4.500g	
yeast	400g	

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.

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