



BUNS, SMALL FOCACCIAS, HOT DOG BUNS AND BURGER BUNS

👤 Intermediate level

MILK BREAD

DOUGH

PANE & LATTE

flour

water

yeast

5.000g

5.000g

4.500g

400g

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 tight 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.

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.