

# **HAMBURGER**

## hamburger

### INGREDIENTS

SOFT BREAD 50%

flour water

seed oil

caster sugar

fresh yeast

salt

#### **PREPARATION**

1000g Knead all the ingredients with half the water.

 $1000g\;\;$  -Once a good mesh has formed, incorporate the remaining water in several

950g batches.

 $_{\mbox{80g}}\,\,$  -Let it rise for 10 minutes and break the dough into 20 gr.

80g -Form into bite-sized pieces and let it rise at 28°C for 60 minutes.

-Bake at 220°C for about 10 minutes.

provola cream

#### **INGREDIENTS**

CREMA SNACK milk 3.5% fat liquid cream 35% fat Provola cheese salt

#### **PREPARATION**

100g -Heat the milk and add the provola cut into cubes and mix with a mixer.

250g -Add all the other ingredients in a planetary mixer and mix with a leaf.

250g

8g

200g

pesto di pistacchio

**INGREDIENTS** 

## JOYPASTE PESTO DI PISTACCHIO

olive oil salt 100g

# 30g PREPARATION

-Mix all the ingredients together with an immersion blender.

# **Final composition**

-Cut the buns in half, fill with pistachio pesto, bologna and a layer of cream.