



HAMBURGER

👤 Intermediate level



RECIPE CREATED BY:

Mirko Scarani
Pastry Chef

HAMBURGER

SOFT BREAD 50%

flour

water

seed oil

caster sugar

fresh yeast

salt

1000g

1000g

950g

80g

80g

60g

8g

Knead all the ingredients with half the water.

-Once a good mesh has formed, incorporate the remaining water in several batches.

-Let it rise for 10 minutes and break the dough into 20 gr.

-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

CREMA SNACK

milk 3.5% fat

liquid cream 35% fat

Provola cheese

salt

100g

250g

250g

200g

qb

qb

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

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

PESTO DI PISTACCHIO

JOYPASTE PESTO DI PISTACCHIO

olive oil

salt

100g

30g

qb

qb

-Mix all the ingredients together with an immersion blender.

irca
GROUP

**Extraordinary
made simple.**

FINAL COMPOSITION

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



Extraordinary
made simple.