



# HAMBURGER

chef Intermediate level

## 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 batches.  
950g 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.  
60g -Bake at 220°C for about 10 minutes.  
8g

## 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  
200g  
qb  
qb

## **pesto di pistacchio**

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### **INGREDIENTS**

#### JOYPASTE PESTO DI PISTACCHIO

olive oil

salt

### **PREPARATION**

100g -Mix all the ingredients together with an immersion blender.

30g

qb

qb

## **Final composition**

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