



HAMBURGER

👩🍳 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
950g batches.
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

INGREDIENTS

JOYPASTE PESTO DI PISTACCHIO

olive oil
salt

PREPARATION

100g -Mix all the ingredients together with an immersion blender.
30g
qb
qb

Final composition

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