

TURMERIC, TOMATO AND SQUID INK BUN

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

BUN DOUGH

SOFT BREAD 50%	300g	Mix all the ingredients together until you obtain a homogeneous dough
flour	300g	add to obtain the 3 types:
fresh milk	300g	30g turmeric and 30g of water for basic mixture
sunflower seed oil	25g	30g squid ink on basic mixture
fresh yeast	20g	300g of tomato puree instead of milk in the basic dough + water-soluble red colouring
		let it rise at 30 degrees and cook at 180 degrees for 10 minutes

FINAL COMPOSITION

Fill the sandwiches with cured meats, vegetables and sauces as desired