



TURMERIC, TOMATO AND SQUID INK BUN

Chef Intermediate level

BUN DOUGH

INGREDIENTS

SOFT BREAD 50%

flour
fresh milk
sunflower seed oil
fresh yeast

PREPARATION

300g Mix all the ingredients together until you obtain a homogeneous dough
300g add to obtain the 3 types:
300g 30g turmeric and 30g of water for basic mixture
25g 30g squid ink on basic mixture
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