

# TURMERIC, TOMATO AND SQUID INK BUN

### **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