



# TURMERIC, TOMATO AND SQUID INK BUN

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## BUN DOUGH

### SOFT BREAD 50%

flour  
fresh milk  
sunflower seed oil  
fresh yeast

300g  
300g  
300g  
25g  
20g

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