



CANAPÉS, FOCACCIAS, HAMBURGER BAPS, HOT-DOG ROLLS (ROLLBURG 50%)

chef Intermediate level

INGREDIENTS

ROLL BURG NUCLEO 50%

type 00 white flour

water

fresh yeast

PREPARATION

5.000g ROLL BURG CONCENTRATE 50% g 5.000 Wheat meal g 5.000 Water g

5.000g 4.000-4.500 Yeast g 300 Kneading time (spiral kneading machine): about 15

4.000-4.500g minutes Dough temperature: 26°C Resting: 10-15 minutes at 22-24°C Weight

300g scaling: 60g pieces for hamburger baps and hot-dog rolls. 50g pieces for

focaccias 30g pieces for canapés Leavening: 50-60 minutes at 28-30°C

Baking: at 200-220°C, with steam, time varying between 10 and 20 minutes,

according to the product weight. KNEADING: knead the ingredients

together to obtain a smooth, uniform consistency. RESTING: leave the dough

to rest at 22-24°C for 10-15 minutes. WEIGHT SCALING: cut into pieces of the

desired sizes. SHAPING: hamburger baps should be rolled out and placed,

slightly flattened, in suitable round moulds; hot dog rolls should be rolled out

into long shapes, instead, and placed, also slightly flattened, on baking

sheets or in suitable moulds. Focaccias, after having been rolled out and left

to rest for 10 minutes, should be pressed into round shapes; just before

baking, they should be sprinkled with olive oil and salt. Of course, the

focaccias can be flavoured in various ways, depending on the user's

imagination or the customer's requests. The canapés must be rolled into

round or oval shapes and placed on baking sheets. LEAVENING: leave in a

rising room at 28-30°C with relative humidity of 70-80% for 50-60 minutes.

BAKING: bake at 200-220°C with a lot of steam, for a time varying from 10 to

20 minutes, according to the product weight. We suggest giving a pleasant

shiny finish to the canapés by glazing them with beaten egg before baking,

and in this case, they should be baked without steam.