

HOT DOG E PANE PER HAMBURGER

Basic level

Recipe for hot dog and hamburger bread.

HOT DOG AND HAMBURGER BREAD

SOFT BREAD 50%	5000g
type 00 soft wheat flour – 240 W	5000g
water	4750-5000g
sunflower seed oil	400g
granulated sugar	400g
brewer's yeast	300g

Times and Temperatures
Dough temperature: 26–27°C
Mixing time: about 13 minutes (spiral mixer)
Resting: 5 minutes at 22–24°C
Bench rest: 10 minutes at 22–24°C
Proofing: 60–70 minutes at 28–30°C
Baking: at 220–240°C, with steam, for 7 minutes.

DOUGH – mix for 3 minutes on 1st speed and 9–10 minutes on 2nd speed.
Times refer to spiral mixers; in any case, continue mixing until the dough is smooth and elastic.
REST – let rest at 22–24°C for 5 minutes.
DIVIDING – cut into 60 g pieces.
BENCH REST – let rest for 10 minutes at 22–24°C.
SHAPING
Hot dog buns: roll the pieces into small batons and place them on a baking tray lined with parchment paper.
Hamburger buns: roll into round shapes, place them in the appropriate molds, and flatten them slightly.
PROOFING – place in a proofing chamber at 28–30°C – 75/80% humidity for 60–70 minutes.
BAKING – bake in a static oven at 230–240°C and in a convection oven at 220°C with initial steam for about 7 minutes.