



HOT DOG E PANE PER HAMBURGER

👤 Basic level

Recipe for hot dog and hamburger bread.

HOT DOG AND HAMBURGER BREAD

SOFT BREAD 50%

type 00 soft wheat flour – 240 W
water
sunflower seed oil
granulated sugar
brewer's yeast

5000g
5000g
4750-5000g
400g
400g
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.