



# HOT DOG E PANE PER HAMBURGER

chef Basic level

Recipe for hot dog and hamburger bread.

## HOT DOG AND HAMBURGER BREAD

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### INGREDIENTS

#### SOFT BREAD 50%

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

### PREPARATION

#### **5000g Times and Temperatures**

5000g Dough temperature: 26–27°C  
4750-5000g Mixing time: about 13 minutes (spiral mixer)  
400g Resting: 5 minutes at 22–24°C  
400g Bench rest: 10 minutes at 22–24°C  
300g 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.