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**CATEGORY**

Bakery, Industry



**FINISHED PRODUCT**

Bread, Brioche, Fast Food Bread, Hamburger bun, Sausage roll

# BRIOCHE BURGERBUN

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour	1.300	70.00
Water	1.000	42.00
<b>Bakels Potatobread</b>	0.500	27.00
Egg	0.150	8.00
Butter	0.150	8.00
Sugar	0.150	8.00
wheate fiber	0.045	2.00
Wheat gluten	0.030	1.60
<b>Bakels Lecisoft NG</b>	0.030	1.60
<b>Bakels Dry Yeast</b>	0.025	1.30
<b>Hafie m160</b>	0.020	1.10
<b>Aromatic Colour Yellow</b>	0.012	0.60
<b>Total Weight: 3.412</b>		

## METHOD

- 1: Mix all the ingredients without the butter in a doughmixer, run about 4 mins slowly and 2 minutes quickly, add the butter and run 2-3 more minutes.
- 2: Let the dough rest for a while.
- 3: Weigh up the pieces in suitable sizes.
- 4: Prove in a fermentation cabinet about 50 min.

5: Bake off the breads for 8-9 mins in 200C