



**CATEGORY**

Bakery, Industry



**FINISHED PRODUCT**

Bread, Fast Food Bread,  
Hamburger bun, Sausage roll,  
Savoury food

# HAMBURGERBREAD

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour	1.300	72.00
Water	1.150	64.00
<u>Bakels Potatobread</u>	0.500	28.00
<u>Margarine/Oil</u>	0.150	8.00
Sugar	0.100	5.50
wheate fiber	0.045	2.00
<u>Bakels Lecisoft Master</u>	0.030	1.60
<u>Bakels Dry Yeast</u>	0.025	1.40
<u>Bakels Lecimax Bread improver</u>	0.020	1.10
<u>Hafie m160</u>	0.020	1.10
<b>Total Weight: 3.340</b>		

## METHOD

- 1: Weigh all the ingredients in a doughmixer.
- 2: Run the dough for about 4 minutes slowly and 4 minutes quickly.
- 3: Let the dough rest for about 20 min.
- 4: Weigh the dough into suitable pieces and place on a baking sheet.
- 5: Prove the breads for about 50 min.

6: Bake at 200C for about 7-8 min.