

Hamburger Buns

using SMOKEY ONION and IREKS EXCEL SOFT



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
SMOKEY ONION	5.000 kg	50 %	11 lb	0 oz
IREKS EXCEL SOFT	0.100 kg	1 %	0 lb	3.5 oz
Shortening	0.500 kg	5 %	1 lb	1.5 oz
Fresh yeast	0.400 kg	4 %	0 lb	14 oz
Water, approx.	9.500 kg	95 %	20 lb	15 oz
Total weight	25.500 kg		56 lb	2 oz

Mixing time:	2 minutes slow + 6 – 8 minutes fast (spiral mixer)
Dough temperature:	26° C – 27° C (79° F – 81° F)
Intermediate proof:	10 minutes
Scaling weight:	2.100 kg (4 lb 10 oz)/36 pieces
Intermediate proof:	none

Instructions for use:	After the intermediate proof, divide the heads and mold round. Subsequently, place the dough pieces on greased trays and load at almost full proof giving slight steam.
Topping:	IREKS SPICY TOPPING
Final proof:	approx. 50 minutes
Baking temperature:	240° C (464° F), giving slight steam
Baking time:	approx. 12 minutes