

CONTINENTAL

Specialty Buns using IREKS PREMIUM 9 GRAINS



Specialty buns:

Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
IREKS PREMIUM 9 GRAINS	5.000 kg	50 %	11 lb	0 oz
EXCEL MN CONCENTRATE	0.100 kg	1 %	0 lb	3.5 oz
Fresh yeast	0.400 kg	4 %	0 lb	14 oz
Water, approx.	8.800 kg	88 %	19 lb	6.5 oz
Total weight	24.300 kg		53 lb	8 oz

Mixing time:	3 minutes slow + 6 minutes fast (spiral mixer)
Dough temperature:	24° C – 26° C (75° F – 79° F)
Bulk fermentation time:	10 minutes
Scaling weight:	2.500 kg (5 lb 8 oz)/36 pieces
Intermediate proof:	25 minutes
Processing:	long-shaped with round ends
Final proof:	approx. 40 minutes
Baking temperature:	235° C (455° F), dropping to 220° C (428° F), giving steam
Baking time:	approx. 22 minutes

Instructions for use:

After the bulk fermentation time, scale the dough into heads and allow intermediate proof. Subsequently, divide the heads and mold round loosely. Dust the dough pieces liberally with rye flour and allow to relax for 10 minutes. Subsequently, mold long in rye flour, pressing more in the centre to shape round ends. Place on oven loaders for the final proof. Turn the dough pieces at $\frac{3}{4}$ proof and place on oven loaders, load giving steam and bake intensely.

Sheep's milk cheese cream:

Feta from sheep's milk	0.130 kg	0 lb 4.5 oz
Turkish cream yoghurt	0.070 kg	0 lb 2.5 oz
Tomato purée		1 teaspoon
Garlic, chopped		as required
Paprika powder		as required
Total weight	0.200 kg	0 lb 7 oz

Instructions for use:

Put the feta and the Turkish cream yoghurt into a mixing bowl. Add the tomato purée and the freshly pressed garlic and mix. Season to taste with the paprika powder.

Melon and mint salad:

Water melon	0.250 kg	0 lb 9 oz
Honeydew melon	0.250 kg	0 lb 9 oz
Tequila	0.020 kg	0 lb 0.7 oz
Lime juice	0.010 kg	0 lb 0.35oz
Salt		as required
Mint		as required
Total weight	0.530 kg	1 lb 3.05oz

Instructions for use:

Halve the melons and cut out half balls using a scoop. Mix the tequila and the lime juice for the dressing and season with a pinch of salt. Pour the dressing over the melons and allow to stand for approx. 1 hour. Cut the mint into fine strips and mix under.

Amounts for 10 pieces:

Specialty buns		10 pieces
Sheep's milk cheese cream	0.200 kg	(7 oz)
Cucumber	0.150 kg	(5.5 oz)
Melon and mint salad	0.500 kg	(1 lb 1.5 oz)
Bacon, fried	0.200 kg	(7 oz)
Feta from sheep's milk	0.050 kg	(1.8 oz)
Threads of chili		as required