

# Artisan Malt Burger Buns

using CRAFT-MALZ and IREKS TOAST & BUNS

RECIPE SERVICE

Wheat flour	10.000 kg
CRAFT-MALZ	1.000 kg
IREKS TOAST & BUNS	0.150 kg
Fat	0.400 kg
Salt	0.200 kg
Yeast	0.400 kg
Water	5.800 kg
Total weight	17.950 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 kg – 0.080 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 90 minutes
Baking temperature:	240° C – 250° C, without steam
Baking time:	7 – 8 minutes

IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie



Instructions for use:

After the intermediate proof, divide the balls, mould round and allow to relax briefly. Roll the dough pieces out on dough sheeter setting 6, dampen and sprinkle with sesame. Place the dough pieces on greased trays and allow to prove. At full proof, allow the upper surface of the dough pieces to dry a little and subsequently load, giving slight steam.

General remark:

If possible, special trays should be used for burger buns.

RECIPE SERVICE



IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie

