

Burger No. 8 using IREKS NO. 8

Wheat flour	5.000 kg
IREKS NO. 8	5.000 kg
Vegetable oil	0.500 kg
Sugar	0.600 kg
Yeast	0.400 kg
<u>Water, approx.</u>	<u>5.500 kg</u>
Total weight	17.000 kg

Mixing time: 3 + 6 minutes

Dough temperature: 27° C

Bulk fermentation time: none

Scaling weight: 2.250 kg/30 pieces

Intermediate proof: none

Processing: round

Final proof: 55 minutes

Baking temperature: 250° C, without steam

Baking time: 10 minutes

Instructions for use: After the mixing time, scale the dough pieces and mould round. Roll out the dough pieces evenly so that they fit into a hamburger tray and the result is uniform and allow to prove. After the final proof, top with IREKS NO. 8 TOPPING and bake without steam.



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