

Mini Panini Burgers using PASTA ACIDA K



Wheat flour	8.000 kg
Durum wheat semolina	2.000 kg
PASTA ACIDA K	0.500 kg
Black pepper	0.040 kg
Salt	0.200 kg
Yeast	0.300 kg
Water (approx. 30° C)	9.000 kg
Total weight	20.040 kg

1st mixing time: 10 minutes slow, Hobart mixer

Dough temperature: 26° C

Bulk fermentation time: 30 minutes

2nd mixing time: 3 minutes slow

Scaling weight: 0.050 kg

Intermediate proof: none

Instructions for use: Mix the dough on slow speed only to avoid the formation of gluten. Before processing, briefly mix the dough once again to remove the gas, subsequently fill into a piping bag, pipe into hamburger trays and allow to prove. After the final proof, sprinkle with sesame and bake giving slight steam.

Final proof: 30 – 35 minutes

Baking temperature: 240° C, dropping to 200° C, giving slight steam

Baking time: 25 minutes

- Tip: These rolls are very well suited for stockpiling in the freezer. They can be thawed quickly for further processing and are then cut through the centre.
- Garnishing suggestion: Garnish with tomatoes and slices of mozzarella, decorate with a fresh oregano leaf and subsequently, toast for a few minutes in the contact grill until the cheese melts.