

## Burger-Buns made with Westfalia Backstabil Pro

ingredients	amount
wheat flour, type 550	10.000 kg
<b>Westfalia Backstabil Pro</b>	1.000 kg
milkpowder	0.500 kg
yeast	0.400 kg
salt	0.150 kg
whole egg	1.000 kg
<b>WESTFALIA Goldquell Öl</b>	0.500 kg
water	5.000 kg
<b>total amount</b>	<b>18.550 kg</b>

### method:

Knead the ingredients to a smooth dough and let it rest for 15 minutes, then weight it in needed pieces (70-90 g each Bun). After a further resting time press the dough with the bun press machine. Lay the dough balls on prepared baking trays, brush them with liquid egg and put them in the proofers. Before baking spread the buns with sesame or other seeds and bake them without steam.

dough temperature: ca. 25 °C  
 baking temperature: 200 - 210 °C  
 baking time: 10 - 12 minutes

Hint: This dough is also suitable for hot dog rolls!

