



# Carrot hot dogs with onion confit and caper mayonnaise

Recipe by V-ZUG Ltd.



Preparation	1 Hrs
Resting time	7 Hrs 30 Mins
Cooking time	1 Hrs
Piece	10
Appliance	CombiSteamer V6000 45 from 2021

A new take on the hot dog. Beer-glazed carrots with freshly made caper mayonnaise and spicy onion confit in home-made seeded bread rolls.

## Tangzhong water roux

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40 g white flour  
200 ml water

## Dough

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250 g white flour  
250 g dark wheat flour  
2 tsp salt, (about 12 g)  
50 g sugar  
220 ml water  
50 g margarine, chopped into pieces

## Shaping

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1 tbsp water  
50 g mixed kernels and seeds





## Onion confit

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2 tbsp olive oil  
400 g red onions, finely chopped  
1 clove of garlic, finely chopped  
2 tbsp preserving sugar  
100 ml red port wine  
40 ml balsamic vinegar  
1 tbsp maple syrup  
4 sprigs of thyme, leaves pulled off from stalks  
1 red chilli pepper, deseeded, finely chopped  
1 bay leaf  
Some salt  
Some pepper

## Caper mayonnaise

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250 g vegan mayonnaise  
60 g capers, drained, finely chopped  
1 tbsp Dijon mustard  
2 cm horseradish, finely grated  
Some salt  
Some pepper

## Braised carrots

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10 carrots, (all about the same size)  
3 tbsp olive oil  
½ tsp fleur de sel  
150 ml dark beer  
150 ml vegetable bouillon  
½ bunch of thyme

## Hot dogs

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Some fried onions  
Some radish cress





## Tangzhong water roux

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Stir the flour and water together in a small pan, bring to the boil over a medium heat, stirring constantly, simmer for about 2 minutes until a sticky water roux forms. Transfer the water roux to a bowl, cover and allow to cool. Leave to chill in the refrigerator for at least 6 hours or overnight.

## Dough

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Combine the flour, salt and sugar in the food processor bowl, then mix in the yeast. Pour in the water, add the margarine and water roux, then knead with the dough hook for about 10 minutes until the dough is soft and smooth. Shape the dough into a ball, place in a lightly greased bowl, cover and leave to rise at room temperature for about 1 hour until double in volume.

## Shaping

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Divide the dough into ten portions, each weighing about 100 g. Shape each one into a long hot dog roll and brush with a little water. Put the mixed kernels and seeds into a deep plate, press the water-brushed side of the roll lengthwise halfway into the mix, then place on a lined baking tray and leave to rise at room temperature for about 30 minutes. Preheat the cooking space to 180 °C using the professional baking glazed mode. Score the rolls lengthwise, put into the preheated cooking space and bake for about 20 minutes. Take out and allow to cool down on a wire rack.

**(Pre-)heat cooking space to 180 °C with Professional baking glazed**

**Action**

**Professional baking glazed 180 °C for 20 Mins**

## Onion confit

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Heat the oil in a pan. Sweat the onion and garlic over a medium heat for about 5 minutes until translucent. Add and melt the sugar, stirring constantly. Add the port wine and all the ingredients up to and including the bay leaf, bring to the boil and reduce, stirring occasionally, until thickened. Remove the bay leaf, season with salt and pepper to taste, allow to cool, then spoon into a piping bag.

## Caper mayonnaise

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Stir the mayonnaise, capers, mustard and horseradish together in a bowl, season with salt and pepper to taste, then spoon into a piping bag.

## Braised carrots

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Put the carrots, olive oil and fleur de sel into an ovenproof dish and mix together well. Place the dish on a wire shelf in the cooking space and cook at 180 °C for about 45 minutes using the hot air mode. Put the beer, bouillon and thyme into a wide saucepan and bring to the boil. Reduce the liquid to a syrup. Take the carrots out of the cooking space, add to the syrupy liquid, then toss and glaze for about 3 minutes.





**Put the food in**

**Hot air 180 °C for 45 Mins**

## Hot dogs

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Cut the rolls open lengthwise, place a glazed carrot in each one, pipe on some caper mayonnaise and onion confit, then scatter over some of the fried onions and cress.

## Accessories

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Baking tray

Wire shelf

2-litre ovenproof dish

