# Burger buns

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Resting time | 30 Mins |
| Cooking time | 1 Hrs 25 Mins |
| Piece | 8 |
| Appliance | CombairSteamer V2000 from 2021 |

with seed topping

## Dough

50 g butter

300 ml milk

400 g semi-white flour

1 tsp salt

1 tsp sugar

½ cube of yeast (about 20 g)

1 egg

## Shaping

Flour for dusting

1 egg for glazing

2 tbsp water

Seeds for sprinkling (e.g. fennel, poppy, black cumin, sesame seeds)

## Dough

Melt the butter in a small pan and pour in the milk. Allow to cool down.

Knead together with the rest of the ingredients in a bowl into a soft, moist dough.

Shape the dough into a ball. Put in a bowl and place in the bottom of the cooking space. Allow to rise at 32 °C for 1 hour until double in volume using the professional baking proofing mode.

## Shaping

On a floured work surface, divide the dough into 8 portions and shape into balls. Place on a lined baking tray. Allow to proof for 30 minutes.

Mix the egg and water together and brush the buns with it. Sprinkle with seeds according to taste.

## Baking

Bake the burger buns in the middle shelf position at 180 °C for 25 minutes using the professional baking classical mode.

Cover the burger buns over with a kitchen towel and allow to cool.

## Cooking steps

**Professional baking proofing 32 °C for 1 Hrs**

**Continue working the dough after it has risen.**

**Professional baking glazed 180 °C for 25 Mins**

## Accessories

Baking tray

## Additional information

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