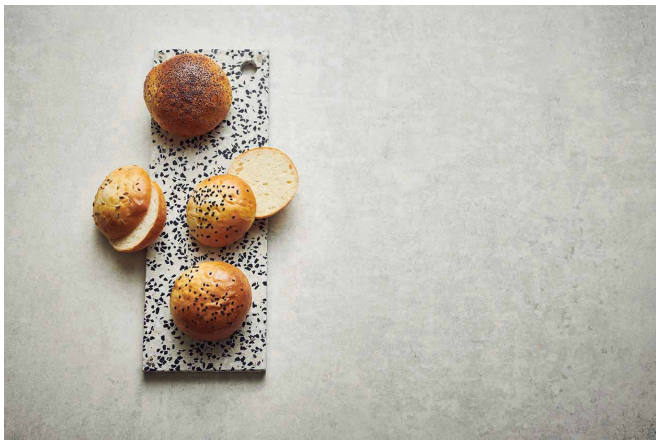
Burger buns

Recipe by V-ZUG Ltd.



with seed topping

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

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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