

Spice Bag Chicken Burger

Ingredients:

Carrs Strong Bakers Flour	1.000kg
Sonneveld Proson Super Soft Roll	0.063kg
Bakers Yeast	0.030kg
Water	0.600kg
Tomato	0.030kg
Red Cabbage	0.030kg
Pickle	0.020kg
Lettuce	0.030kg
Bacon	0.06kg
Spicy Chicken	0.15kg
Tiger Bread Paste	0.170kg



Method:

- Add the **Carr's Flour**, **fresh yeast** and **Sonneveld Proson Improver** to a spiral mixer, followed by the water. Mix on slow speed for **2–3 minutes**, then on fast speed for approximately **6–8 minutes**, until a smooth and well-developed dough is achieved.
- Remove the dough from the mixer, cover and allow to **rest for approximately 10 minutes**.
- Scale the dough into **40 g pieces**, round into smooth balls and place evenly onto lined baking trays.
- Place the rolls into the **industrial prover** at **approximately 35–38°C and 75–85% humidity** for around **35–45 minutes**, or until well proved.
- Once proved, gently spread **BBQ Tiger Bread Paste** over half of the rolls and **Mediterranean Tiger Bread Paste** over the remaining rolls.

Recipe

- Bake at **200°C for approximately 10–14 minutes**, or until the rolls are fully baked and golden. Remove from the oven and allow to cool before slicing.
- Cook the **spice bag chicken mini fillets at 180°C for 14 minutes**, until fully cooked and piping hot throughout.
- Cook the **bacon at 180°C for approximately 10 minutes**, or until cooked through and crisp.
- Slice each bun in half and add the fresh salad to the base.
- Add the cooked spice bag chicken fillets, followed by the bacon.
- Finish with the top half of the **BBQ or Mediterranean tiger bun** and serve.