

Mini Slider Burgers

Ingredients:

Carr's strong Bakers Flour	1.000kg
Sonneveld Proson Super Soft Roll NF SG	0.100kg
AB Mauri Pinnacle Bakers Yeast	0.100kg
Tomato	0.030kg
Lettuce	0.030kg
Pickle	0.020kg
Red Onion	0.020kg
Water	0.600kg



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 **40g 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.
- Carefully remove from the prover, brush with **egg wash** and sprinkle with sesame seeds if desired.
- Bake at **approximately 200°C for 10–14 minutes**, or until evenly golden brown. Transfer to a cooling rack and allow to cool.
- Meanwhile, combine the **beef mince**, **salt**, **black pepper**, **garlic powder** and **onion powder**, mixing gently until evenly incorporated.

- Divide the beef mixture into **35–40g portions** and shape into small patties slightly wider than the slider buns.
- Cook the burger patties on a hot griddle or frying pan for approximately **2–3 minutes on each side**, or until thoroughly cooked.
- Place a slice of **cheese** onto each burger towards the end of cooking and allow it to melt.
- Once the slider buns have cooled slightly, slice each bun in half.
- Add **shredded lettuce** to the base of each bun, followed by the cooked cheeseburger patty.
- Top with **sliced tomato, red onion and gherkins**, as required.
- Place the top half of the slider bun on top and secure with a cocktail stick if required. Serve while warm.