

# Artisan Malt Hot Dog Buns

using CRAFT-MALZ and IREKS SOFT ROLL 7

RECIPE SERVICE

Wheat flour	10.000 kg
CRAFT-MALZ	1.500 kg
IREKS SOFT ROLL 7	0.700 kg
Sugar	0.600 kg
Vegetable oil	0.500 kg
Yeast	0.400 kg
<u>Water, approx.</u>	<u>2.850 kg</u>
Total weight	16.550 kg

Mixing time:	2 + 8 minutes
Dough temperature:	26° C – 28° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.600 kg/30 pieces
Intermediate proof:	approx. 15 minutes
Processing:	long-shaped
Final proof:	approx. 90 minutes
Baking temperature:	260° C, giving slight steam
Baking time:	approx. 8 minutes

IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie



Instructions for use:

After the intermediate proof, divide the balls, mould round and allow to relax briefly. Mould the dough pieces long by hand, place on greased trays and allow to prove. At full proof, allow the upper surface of the dough pieces to dry a little and subsequently load, giving slight steam.

General remark:

If possible, special trays should be used for hot dog buns.

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