

Craft Malt Burgers using IREKS CRAFT MALT, VOLTEX, IREKS CRUMB SOFTENER and MALT EXTRACT

Dough:

Wheat flour	4.000 kg
IREKS CRAFT MALT	0.600 kg
VOLTEX	0.080 kg
IREKS CRUMB SOFTENER	0.040 kg
Vegetable oil	0.300 kg
Sugar	0.300 kg
Salt	0.080 kg
Yeast	0.250 kg
Water, approx.	2.500 kg
Total weight	8.150 kg

Mixing time: 2 + 8 minutes

Dough temperature: 26° C – 28° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: approx. 15 minutes

Processing: round

Final proof: approx. 60 minutes

Baking temperature: 260° C, giving a little steam

Baking time: 10 – 12 minutes

Instructions for use: Divide the balls and mould round. Allow the dough pieces to relax briefly, subsequently roll flat using a dough sheeter (space between the rollers 6 mm) and place on trays. Dampen the dough pieces slightly, sprinkle with some black caraway and allow to prove. At full proof, allow the upper surface to dry slightly and subsequently load, giving a little steam.

Malt-barbecue sauce:

MELLA-FIX	0.020 kg
Chilli, approx.	0.005 kg
Paprika, smoked	0.010 kg
Salt, approx.	0.005 kg
Tomatoes, puréed	1.000 kg
<u>MALT EXTRACT</u>	<u>0.100 kg</u>
Total weight	1.140 kg

Instructions for use: Mix the MELLA-FIX with the spices in a dry state and subsequently purée with the puréed tomatoes and MALT EXTRACT until everything has been mixed in a homogeneous way.

Garnishing suggestion: Halve the burger bun, slightly toast both sides on the cut surface and spread the bottom with the malt-barbecue sauce. As desired, garnish the burger with lettuce, meat patty, cheese, bacon and slices of tomato. Use the malt-barbecue sauce once more as a topping, put the burger together and fix with a wooden skewer.

