

# Mini Panini Burgers using REX DURUM

Wheat flour	8.000 kg
Durum wheat semolina	1.000 kg
REX DURUM	1.000 kg
Black pepper	0.040 kg
Salt	0.200 kg
Yeast	0.300 kg
Water (approx. 30° C)	9.000 l
Total weight	19.540 kg

1st mixing time:	10 minutes, slow (Hobart mixer)
Dough temperature:	26° C
Bulk fermentation time:	30 minutes
2nd mixing time:	3 minutes, slow
Scaling weight:	0.050 kg
Intermediate proof:	none
Processing:	divide the flowing dough
Final proof:	30 – 35 minutes
Baking temperature:	240° C, dropping to 200° C, giving slight steam
Baking time:	25 minutes

REÇETE SERVİSİ

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**STREET  
FOOD\***  
\*[baked]  
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İREKS GIDA SANAYİ A.Ş.  
Çerkezköy Organize Sanayi  
Bölgesi  
İsmet Paşa Mahallesi 4. Sok. No: 5  
59510 Kapaklı / Tekirdağ  
TÜRKİYE  
Tel: +90 282 758 20 20  
Fax: +90 282 758 21 21  
ireks@ireks.com.tr  
www.ireks.com.tr

  
**İREKS**

- Instructions for use:** Mix the dough on slow speed only to avoid the formation of gluten. Before processing, briefly mix the dough once again to remove the gas, subsequently fill into a piping bag, pipe into hamburger trays and allow to prove. After the final proof, sprinkle with sesame and bake giving slight steam.
- Tip:** These rolls are very well suited for stockpiling in the freezer. They can be thawed quickly for further processing and are then cut through the centre.
- Garnishing suggestion:** Garnish with tomatoes and slices of mozzarella, decorate with a fresh oregano leaf and subsequently, toast for a few minutes in the contact grill until the cheese melts.



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