

Craft Malt Burgers

using MELLA-HT-SUPERSOFT, CRAFT-MALZ
and BACKEXTRAKT

Dough:

| | |
|--------------------|----------|
| Wheat flour | 4.000 kg |
| MELLA-HT-SUPERSOFT | 0.800 kg |
| CRAFT-MALZ | 0.600 kg |
| Vegetable oil | 0.300 kg |
| Yeast | 0.250 kg |
| Water, approx. | 2.500 l |
| Total weight | 8.450 kg |

| | |
|-------------------------|-------------------------------|
| Mixing time: | 2 + 8 minutes |
| Dough temperature: | 26° C – 28° C |
| Bulk fermentation time: | approx. 10 minutes |
| Scaling weight: | 1.800 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.

REÇETE SERVİSİ

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**STREET
FOOD***
*[baked]
.....

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

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>BACKEXTRAKT</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 BACKEXTRAKT 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.



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