



HAMBURGER

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INGREDIENTS

SOFT BREAD 50%
FLOUR
WATER
SEED OIL
CASTER SUGAR
FRESH YEAST
SALT

g 1000
g 1000
g 950
g 80
g 80
g 60
g 8

PREPARATION

Knead all the ingredients with half the water.
-Once a good mesh has formed, incorporate the remaining water in several batches.
-Let it rise for 10 minutes and break the dough into 20 gr.
-Form into bite-sized pieces and let it rise at 28°C for 60 minutes.
-Bake at 220°C for about 10 minutes.

PROVOLA CREAM

INGREDIENTS

CREMA SNACK
MILK 3.5% FAT
LIQUID CREAM 35% FAT
PROVOLA CHEESE
SALT

g 100
g 250
g 250
g 200
To Taste
To Taste

PREPARATION

-Heat the milk and add the provola cut into cubes and mix with a mixer.
-Add all the other ingredients in a planetary mixer and mix with a leaf.

PESTO DI PISTACCHIO

INGREDIENTS

JOYPASTE PESTO DI PISTACCHIO

OLIVE OIL

SALT

g 100

g 30

To Taste

To Taste

PREPARATION

-Mix all the ingredients together with an immersion blender.

FINAL COMPOSITION

-Cut the buns in half, fill with pistachio pesto, bologna and a layer of cream.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF