



## HAMBURGER

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#### INGREDIENTS

SOFT BREAD 50%	g 1000
FLOUR	g 1000
WATER	g 950
SEED OIL	g 80
CASTER SUGAR	g 80
FRESH YEAST	g 60
SALT	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

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#### INGREDIENTS

CREMA SNACK	g 100
MILK 3.5% FAT	g 250
LIQUID CREAM 35% FAT	g 250
PROVOLA CHEESE	g 200
SALT	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

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### 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