Burger buns

NZBK-041 · Breads Buns And Scones · 12 buns

INGREDIENTS

600 g bread flour

285 mL milk

2 eggs

55 g butter

35 g sugar

10 g salt

9 g instant yeast

25 g sesame seeds



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Knead dough with one egg and all ingredients except sesame.

2. Bulk until risen, divide into 12 and flatten rounds.

3. Proof, brush with remaining beaten egg, add seeds and bake at 185°C for 17–21 min.

ALLERGEN CHECK

Wheat, milk, egg, sesame

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-041-burger-buns