

Hamburger Bun

1'100 g	white flour
300 g	milk
260 g	water
100 g	butter
20	salt
40 g	yeast
20 g	sugar
5	eggs

2 egg yolks to coat

- ❖ Mix the ingredients (except the two egg yolks) well into a dough and knead very well with a machine or by hand.
- ❖ Leave the dough to rise for two hours in a warm place.
- ❖ Then form round balls and leave to rise for another hour.
- ❖ Brush with the egg yolk.
- ❖ Bake in the oven at 180 degrees convection for about 15 minutes.

Enjoy the delicious hamburger buns!

Andrea und Markus Sprenger – von Siebenthal
Hosts at the Golfhotel Les Hauts de Gstaad & SPA

