

# MASTRO HAMBURGER



HAMBURGER AND HOT DOG

Mastro  
Impasto

Professional  
Product for  
HAMBURGER and  
HOT DOG



**GTA**<sup>TM</sup>  
• GIUPPONI •  
*per talenti artigiani*

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# MASTRO HAMBURGER AND HOT DOG



The right blend to produce easily soft bread for hamburgers, hot dogs and sandwiches.

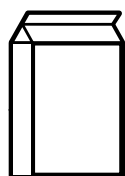


recommended doses

## FOCUS:

At the end of the 1800s it was the german sailors be the first to propose one meatball between two slices of bread.

In a short time the hamburger conquered America, becoming what we well know today.



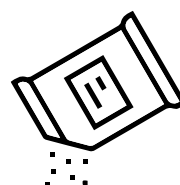
Mastro  
Hamburger  
Kg. 5



Wheat Flour  
type 0 - Kg. 5



Water  
Kg. 4,8



Dry Yeast  
g. 100

## METHOD

- 1) Put all the ingredients in the spiral mixer and knead for 2 minutes at 1st speed + 10 minutes at 2nd speed.
- 2) Dough Rest: 15 minutes.
- 3) Break up and shape as you like.
- 4) Let it rise in the cell or covered with plastic sheets for 50 minutes.
- 5) Brush with beaten egg or milk and garnish with seeds to taste.
- 6) Bake with closed valves giving steam and cook at 210 ° for 12-15 minutes depending on the size.



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