



# Beetroot burgers

with Betispan from the Panefibre line

## Dough ingredients

Betispan Panefibre	2000g
Water	900g
Yeast	60g
Sugar	80g
Salt	36g
Sunflower oil	120g

## Pre-dough process

For the hamburger dough we add in the Betispan mixer, water, yeast, salt, sugar and sunflower oil. When the dough looks smooth and well formed we can put it to rest in the kneader for 5 minutes.

Next we are ready to cut our dough and to divide it into pieces of 80g each, give it a light pre-shape, proceed with the last shaping and put the dough in strength again. We lightly crush the surface, flip and dip one side in water and then in sesame. We integrate on Teflon-coated baking sheet and leave to rise in cell for about an hour, finished rising we go to baking at 230° with steam for 8/10 minutes.

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