

BITE SIZED BURGERS

INGREDIENTS

MINI BURGER BUNS

- › 175g Plain Flour [plus extra for kneading]
- › 20g Granulated Sugar
- › ½ tsp Salt
- › 6g Instant Dried Yeast
- › 60ml Water
- › 30ml Whole Milk
- › 20g Unsalted Butter
- › 2 Small Eggs [beaten]
- › 1tbsp Sesame Seeds

BURGERS

- › 2 Good Quality Sausages with Skin Removed
- › 250g Lean Minced Beef
- › 25g Breadcrumbs
- › 25g Grated Parmesan
- › ½ small White Onion [very finely chopped]
- › ½tbsp Chopped Parsley
- › ¼tbsp Worcestershire Sauce
- › ¼tsp Ground Cumin
- › 1 Small Egg
- › 1tbsp Olive Oil
- › Pinch of Salt and Pepper to Taste

TOPPING

- › Baby Salad Leaves
- › Cherry Tomatoes
- › Small Cheese Slices
- › Relish

METHOD

MINI BURGER BUNS

- › Place the flour and sugar in a large bowl, then add salt on one side and yeast on the other. Direct contact with the 2 will kill the yeast.
- › Add the water, milk and butter to a jug and heat in a microwave until the butter has melted and the liquid is warm.
- › Add the wet ingredients to the flour mixture and stir before adding in the beaten egg.
- › Mix with your hands before tipping onto a lightly floured surface. Knead for about 5 minutes. The dough will be sticky but try not to add too much more flour as it will make the buns tougher. Or place in a mixer bowl fitted with a dough hook and mix for about 5 minutes.
- › Place the dough in a lightly greased bowl. Cover with clingfilm and place in the C2601 oven on the proving function for about 20 minutes.
- › Turn the dough out onto a lightly floured surface, knock back the air then portion the dough into approximately 7g portions. Roll the portions into balls and place onto a couple of non-stick baking trays. You should have about 40/50 Cover the trays in clingfilm and put them back into the C2601 oven on the proving function for about an hour.
- › Once they have proved remove from the oven. Brush the tops with the beaten eggs and scatter the sesame seeds over the buns.
- › Place the buns into the CMS260 set to the Combination Steam function at 190°C. Cook for 10min until golden brown. Take out and leave to cool.

BURGERS

- › Preheat the C2601 oven to 190°C.
- › Mix all of the burger ingredients in a bowl with your hands. Squash it all together but try not to overmix.
- › Shape into 40 little balls [or however any buns you made]. Squash them down into little discs and place on a couple of baking trays.
- › Place in the oven for about 10 minutes. Check them after 5 minutes and if they are getting a little brown turn the oven down as you don't want them too dark.

ASSEMBLE

- › Slice the buns in half and fill with your burgers, cheese, leaves, slice of tomato and relish of your choice!

The burgers are best eaten straightaway but can be frozen. Make sure they are thoroughly defrosted before you cook them.; The bread buns are best made and eaten on the same day.