



HOT DOGS

Ingredients

Hot Dog Bun Dough

- 220 g (7.76 oz) Cake Wheat Flour*
 - 38 g (1.34 oz) Water
 - 37 g (1.3 oz) Milk
- 20 g (0.7 oz) Unsalted Butter
 - 1x (50 g / 1.76 oz) Egg
- 70 g (2.46 oz) Sourdough Starter
 - 4 g ($\frac{3}{4}$ tsp / 0.14 oz) Salt

Egg Wash

- x1 (50 g / 1.76 oz) Egg
- 5 g (1 tsp / 0.17 oz) Water

Filling

- x4 (300 g / 10.58 oz) Sausages
- x2 (240 g / 8.46 oz) Onions
- x2 (200 g / 7 oz) Tomatoes

Greasing / Frying

- 15 g (1 Tbsp / 0.5 oz) Vegetable Oil

Condiments

- (To Taste) Tomato Paste**
- (To Taste) Mustard

MAKES 4 MEDIUM HOT DOGS

Directions

Prepare Your Sourdough Starter - The Night Before

1. In your container, mix in 10 g (0.35 oz) of *Mature Starter*, 35 g (1.23 oz) of *Cake Wheat Flour** and 35 g (1.23 oz) of *Water*.

Hot Dog Bun Dough Mix

1. In a bowl, add in your Hot Dog Bun Dough's *Cake Wheat Flour**, *Water*, *Milk*, *Egg*, *Salt* & *Sourdough Starter*. Gently mix those ingredients together for 2 minutes.

2. **Then** - add your softened *Unsalted Butter* & mix the dough until fully incorporated.

Knead Your Dough

1. Use your palms to knead your dough on your work space for approximately *6 minutes* or until its surface becomes smooth.
2. Place your dough into a *greased bowl*, cover with a **damp** cloth and let it proof at room temperature for *1 hour*.
3. Move your bowl to your fridge and let the dough proof *overnight*.

Shape Your Buns

1. Place your dough onto a *floured work surface* and cut it into *4 equal pieces*, roughly **110 g (3.9 oz)** each.
2. *Stretch & fold* all corners of an individual piece over itself and then shape it into a ball using your palms, *stretching its sides under itself* - Repeat with all remaining dough pieces.
3. Cover your boules with a *dry cloth* and let them rest for *20 minutes*.
4. Re-flour your work surface - Then roll your dough pieces out into **15 cm (5.9 in)** long *tubes*.

Second Day Proof

1. Transfer your shaped buns to a *greased or parchment lined* baking tray, making sure they are evenly spaced out.
2. Invert an *equally sized* baking tray* and place it on top of your buns.
3. Move your baking tray into your oven to proof at **26°C (78.8°F)** for *2 hours*.
- To reach this temperature, simply turn your cold oven's light on.

Bake Your Hot Dog Buns

1. When the 2 hour proof is complete, remove your buns from the oven before preheating it to **190°C (374°F)**.
2. In a bowl, mix in your *Egg Wash's Egg & Milk* and use a brush to coat the surface of your buns with the mixture.
3. Once preheated, *remove the top baking tray* and move your buns into a medium to high rack to bake for *20 minutes* or until golden brown.

* If not available, ensure no air current is passing through your work area.

Cook Your Filling & Sausages

1. Slice your Filling's *Onions* & cut your *Tomatoes* into halved slices.
2. Place a large pan on your stove top & set it to **medium heat** before pouring in **15 g (1 Tbsp / 0.5 oz) Vegetable Oil**.
3. Add all of your *Onions* and let it cook for **3 minutes**, stirring intermittently.
4. Add your halved *Tomato* slices & continue cooking for **1 minute**.
5. Finally add your *Sausages*, cooking both sides for **3 minutes** each before removing your pan from the heat.

Assemble Your Hot Dogs

1. Cut your buns in half, stopping before you reach the other end to *leave a spine*.
2. Apply a thin layer of *Mustard* to the inner face of your buns.
3. Add your cooked *Sausages* to their centre, as well as your *Filling, Tomato Paste** & any other condiments.



* Or Ketchup