

Shrimp with tartar sauce bread



A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life

Shrimp with tartar sauce bread



Ingredients:

Ingredient ①

45 g	Bread flour
1/2 tsp	Instant dry yeast
1/2 tbsp	Sugar
1/2 tbsp	Egg (beated)
50 - 55cc	Water

Ingredient ②

45 g	Bread flour
1/4 tsp	Salt
5 g	Butter (unsalted)

For shaping use

1/4 pc	Egg (beated)
20 g	Onion
20 g	Mayonnaise
A pinch	Salt
1/8 tsp	Black pepper

For baking use

As needed	Egg wash
1 tsp	Breadcrumbs
9 pcs	Shrimp (without shell)
1/4 tsp	Vegetable oil
25 g	Broccoli
As needed	Mayonnaise

Workflow:

Bread

1. Measure the ingredients ① into a bowl and Pour water, stir evenly with a wooden spatula.
2. Add the ingredients from ② into the bowl of ①, Shape the dough into a ball. Place it in a bowl with the seam side facing down and cover with plastic wrap. Ferment 20 - 25 mins.
3. Proceed figure test, degas and divide into 3 equal portions. Round into a ball and rest 10 mins.
4. Place seam side down and spread the dough into 20×15cm with a rolling pin.
5. Use a pastry scraper to make cuts into the dough about 5mm from the right and left sides. Fold the dough inward, and press down gently with your hands.
6. Let the dough fermentate for 20 - 25 minutes at 40°C.
7. Start preheating the oven 5 - 10 minutes before the end of the final fermentation.
8. Brush the sides with the egg wash, and vsprinkle the folded-over portion with the breadcrumbs.
9. Mix the shrimp with vegetable oil.

10. Place the shrimp, broccoli and mayonnaise, then bake.

Tartar sauce

1. Crack the egg in a heat-resistant container and wrap loosely with plastic wrap. Heat in the microwave for 10 seconds at 500W.
2. Stir with a fork, and then microwave for another 10 seconds at 500W. Let cool.
3. Cut off the root end of the onion. Dice into 5mm cube.
4. Add onion into egg wash, add mayonnaise, salt, black pepper and mix (tar tar sauce).
5. Dice the broccoli into 1.5cm cube and remove excess moisture.

Setting procedure:

4D HotAir 200°C
Cooking time: 10 - 14 mins
(Preheated oven)

4D HotAir

A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life