

Hot dog Panamericana

Description

Chili tomato roll with meatballs and bean-corn filling



Yield

60 pieces of 160 g



Scheduling

Preparation: 85 minutes
Proofing: 20–22 hours
Baking time filled rolls: approx. 12 minutes/230°C dropping
Baking time hotdog: approx. 10 minutes/220°C



Nutritional values (100 g or 100 ml)
energy: 759 kJ/182 kcal;
fat: 5,8 g, of which saturated 2.1 g;
carbohydrates: 23 g, of which sugars 1.6 g;
protein: 9.2 g; salt 1.13 g

Ingredients

Chili tomato rolls (ready-to-bake) (4'793 g)

1'800 g	wheat flour 720
235 g	rye flour 1100
1'790 g	water
30 g	baker's yeast
690 g	fermented dough
50 g	table salt
120 g	tomatoes, dried, chopped
70 g	Sambal Oelek (chili paste)
5 g	Tabasco (red)
3 g	chili powder

Bean-corn filling (2'670 g)

105 g	olive oil
215 g	onions, chopped
85 g	garlic, frozen, chopped
320 g	corn kernels (canned)
425 g	green lentils, cooked
800 g	red Indian beans, cooked
615 g	tomatoes, peeled (pelati, canned)
20 g	Sambal Oelek
10 g	mild paprika powder
25 g	table salt
50 g	couverture 72%

Finishing (360 g)

300 g	crème fraîche
60 g	parsley, fresh (for garnishing)

Ingredients for processing (420 g)

180 g	decorative corn (for the surface)
240 g	wheat flour 720 (for processing and dusting)

Meatballs (3'655 g)

165 g	breadcrumbs
455 g	whole milk
2'275 g	ground beef
220 g	eggs
180 g	onions, chopped
55 g	garlic, frozen, chopped
75 g	parsley, flat-leaf
35 g	Dijon mustard
110 g	grated cheese mixture
55 g	tomato puree
30 g	seasoning salt (98% salt, 1% pepper, 1% nutmeg)

Production

1

Chili tomato rolls (ready-to-bake)

Mix all the basic ingredients (except salt and spices) and knead into a smooth dough. Add the salt and knead the dough until an extensive gluten structure is built. Carefully knead in the tomatoes, chili paste and spices.

Place the dough in oiled containers and leave to proof at room temperature for 60 minutes, stretching and folding once.

Cover and store overnight in a refrigerator at 0–5°C.

2

Bean-corn filling

Heat the olive oil and sauté the onions and garlic until translucent. Add the corn, lentils, and beans and sauté for a few minutes. Add the tomatoes, stir well and simmer over a low heat until the mixture has thickened. Season with Sambal Oelek, paprika powder and salt. Finally, stir the chopped couverture into the mixture while it is still hot.

Allow the mixture to cool and refrigerate for further processing.

3

Meatballs

Soak the breadcrumbs in milk (allow to soak for approx. 20 minutes). Knead thoroughly with all the other ingredients to form a homogeneous mixture.

Shape into small balls (15 g each) and place on a baking tray lined with silicone paper.

Cook slowly in a preheated oven at a mild heat.

Process immediately if required or vacuum seal and freeze (can be stored for up to 2 weeks).

4

Preparing the rolls

Allow the dough to acclimatize at room temperature for 3–4 hours (target: approx. 18°C dough temperature). Sprinkle decorative corn densely onto wooden boards and dust with wheat flour.

Cut 80 g pieces of dough into rectangles and place on the prepared boards. Leave to proof for 30–40 minutes at room temperature. Gently fold the dough pieces together and shape into long rolls (approx. 14 cm).

Place on loading devices with the sprinkled side facing up. Bake in a hot oven with steam (depending on the oven, approx. 10–12 minutes at 230°C).

5

Preparing the filling

Once cooled, pipe 40 g/12 cm sticks onto trays lined with silicone paper and freeze them completely. If necessary, process the sticks straight from the freezer.

6

Preparing the meatballs

Prepare 4 balls per hot dog (15 g each). After cooking, allow to cool and freeze if necessary.

7

Finishing

Ingredients per serving

- 1 chili tomato roll (ready-to-bake)
- 1 filling stick with bean-corn mixture
- 4 meatballs
- approx. 1 tbsp crème fraîche
- fresh flat-leaf parsley

Preparation:

Cut the roll vertically (do not cut all the way through). Add the frozen filling stick and meatballs. Bake/heat in a hot oven (approx. 10 minutes at 220°C).

Garnish with a dollop of crème fraîche and fresh parsley. Serve hot immediately.