



*Brandon Rodgers'*

James Beard Nominated  
Best Chef of California

*Recipe*

# BRANDT BEEF HOT DOG

WRAPPED IN  
STEAMED SESAME BUN

Brandt Beef Recipe Collection





## Recipe

### BRANDT BEEF HOT DOG WRAPPED IN STEAMED SESAME BUN

#### INGREDIENTS:

- 4. Brandt Beef Hot Dog
- 12g (3 ½ tsp.) Instant dry yeast
- 240g (1 cup, 1 tbsp.) Water (105f)
- 8g (1 tsp.) Distilled vinegar
- 10g (1 ½ tsp.) Toasted sesame oil
- 10g (1 ½ tsp.) Beef fat
- 480g (3 cups) Five Roses all purpose bleached flour
- 160g (1 cup) Potato starch
- 160g (1 cup) Powdered sugar
- 16g (1 tbsp.) Baking powder
- 16g (1 tbsp.) Cold water
- 30g (1 tbsp.) Crushed sesame seeds

#### EQUIPMENT:

- Bamboo steamer
- Steamer paper non stick
- Kitchen aid mixer



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## Recipe

### BRANDT BEEF HOT DOG TECHNIQUE (CONTINUED ON BACK)



#### TECHNIQUE:

##### STEP 1

- Dissolve yeast in the water into the kitchen aid mixing bowl.

##### STEP 2

- Mix all the dry and pass through a sieve.

##### STEP 3

- Add dry to wet.

##### STEP 4

- Add distilled vinegar, sesame oil and beef fat.

##### STEP 5

- Knead with a dough hook for 10 minutes on speed 1.

##### STEP 6

- Transfer dough to a bowl and wrap tightly with plastic wrap and allow to proof for ≈45 minutes or until double in size.
- Transfer dough back to mixer.

##### STEP 7

- Mix baking powder and cold water to make a slurry.
- Pour into mixer and mix on low speed for 10 more minutes on speed 1.

##### STEP 8

- Transfer dough to the bench and keep covered while rolling and shaping the dough.
- Rest for ≈10 minutes and roll right away.

##### STEP 9

- Sprinkle some flour on your board and cut the dough into thirds.

##### STEP 10

- Start to roll your dough flat and long. NOT WIDE.

##### STEP 11

- Roll it evenly until the length of your dough is approximately 2ft. long.



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### BRANDT BEEF HOT DOG TECHNIQUE – CONTINUED ON BACK

#### STEP 12

- Cut approximately 4ea. ½"-¾" wide strips.

#### STEP 13

- Roll the dough around the hot dog.

#### STEP 14

- Proof somewhere warm for ≈45 minutes in the bamboo (wrapped in plastic wrap to create a humid consistent temperature environment).

#### STEP 15

- Steam over boiling water in bamboo for 6 minutes. Sprinkle crushed sesame seeds over the top.
- Let rest for 4 minutes before enjoying.

#### FINAL

- Serve with your favorite sauces and condiments or with our Plum BBQ sauce.



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