

# Same-Day Burger Buns

By Michele D'Amelio

Say goodbye to store-bought burger buns with our bun recipe that utilizes a Tangzhong: an Asian technique that results in softer bread!

**Yield:** 8 buns

**Prep Time:** 4 hr

**Bake Time:** 18 min

## Ingredients:

### Tangzhong

- 120g (1/2 cup) milk (of your choice)
- 27g (2 tablespoons) water
- 20g (2 tablespoons + 1 teaspoon) Caputo "00" Chef's Flour
- 9g (2 and 1/2 teaspoons) Caputo Lievito Dry Yeast

### Final Dough

- 320g (2 and 1/4 cup) Caputo "00" Chef's Flour
- 35g (3 tablespoons) sugar, granulated
- 7g (1 and 1/4 teaspoons) salt, fine
- 60g (1/4 cup) milk
- 2 whole eggs
- 1 egg yolk
- 42g (3 tablespoons) butter, unsalted
- Tangzhong
- 1 spoonful milk



## Instructions:

### Tangzhong:

1. Combine the milk, water, and Caputo "00" Chef's Flour in a medium-size pot over medium heat, continuously whisking until the mixture becomes thick (approximately 30 sec.)
2. Remove the mixture from the heat and add the Caputo Lievito Dry Yeast while continuing to whisk. Once the yeast has been combined, let the mixture sit for 10 minutes.

### Final Dough:

1. In the bowl of your mixer, combine the Caputo "00" Chef's Flour, sugar, and salt and start mixing on a low speed.
2. Gradually add milk and continue mixing for 1 minute.
3. Add the tangzhong followed by 1 whole egg plus the egg yolk (make sure to save 1 egg for later).
4. Once the tangzhong and eggs have been fully incorporated, gradually add the butter. (Your total mixing time will be 8-10 min.)
5. Once your dough is ready, remove, cover, and keep in a warm spot for 1-1.5 hours to proof.
6. Once the dough has doubled in size, remove it from the bowl, place it on the bench (counter) and divide it into dough balls that are 90-100g each.
7. Place the rounded balls on a sheet pan, cover it with a towel or plastic wrap, and let them proof at

room temperature for 2h (until they double in size).

8. While the dough proofs, preheat your oven to 375 F.
9. Once the dough has doubled, mix together 1 egg with a spoonful of milk to create an egg wash. Gently brush the buns with the egg wash mixture (optional: top with the seeds of your choice).
10. Bake at 375 F for approximately 18 minutes.