# 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

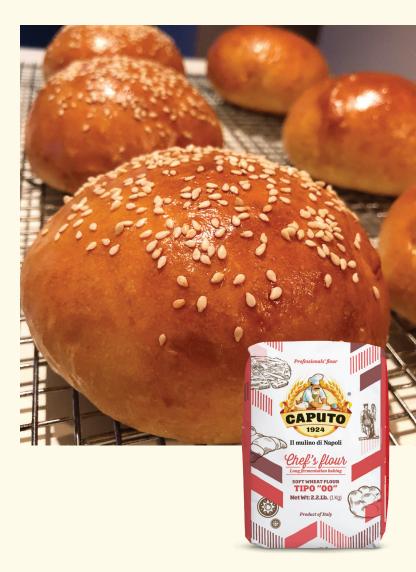
## **Ingredients:**

#### 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.