

# Signature Brown Butter Buns

By Erin Hungsberg

Erin's most requested bread recipe, these rolls are next-level. The tangzhong method creates a pillow-like interior, similar to biting through a cloud.

**Yield:** 15 dinner rolls, 9 hamburger buns, or 6 long sandwich rolls

**Prep Time:** 2 hr

**Bake Time:** 20 min

## Ingredients:

- 10 tablespoons butter, unsalted, divided by tablespoon
- 3/4 cup whole milk, divided by 1/4 cup
- 1/4 cup water
- 25g (3 tablespoons) Caputo "00" Chef's Flour
- 2 and 1/4 teaspoons Caputo Lievito Dry Yeast
- 2 tablespoons sugar, superfine
- 2 large eggs
- 360g (3 cups) Caputo "00" Chef's Flour
- 2 teaspoons salt, kosher
- Flaky sea salt to top



## Instructions:

### Part 1 (Prep the Butter):

1. Place 5 Tablespoons of butter in a small glass bowl.
2. Melt the remaining 5 Tablespoons in a small saucepan over medium heat.
3. Swirl the pan and heat it until the butter foams and the milk solids brown and smell nutty.
4. Scrape the butter and browned bits into the glass bowl with remaining butter and stir until all butter is melted and smooth.
5. Reserve 4 Tablespoons of the melted butter into a small measuring cup.
6. Let the remainder of the butter solidify before proceeding.

### Part 2 (Make the Tangzhong):

1. In the same saucepan, whisk 1/4 cup whole milk, 1/4 cup water and 25 grams Caputo "00" Chef's Flour over medium heat, stirring constantly until it forms a paste.
2. Scrape the paste into the bowl of a stand mixer fitted with a dough hook.

### Part 3 (Finish the Dough):

1. Pour the remaining 1/2 cup whole milk into the same saucepan and heat to 100 degrees F.
2. Whisk in the Caputo Lievito Dry Yeast and let it sit for 5 minutes or until foamy.
3. Add the yeast mixture, sugar, 1 egg and 360 grams Caputo "00" Chef's Flour to the mixing bowl with the tangzhong.

4. Mix on low speed for 1 minute and add the 2 teaspoons of salt.
5. Increase the speed to medium and mix for 3 minutes.
6. Reduce the speed to low and add remaining 6 Tablespoons of browned butter, 1 Tablespoon at time, until all butter is incorporated.
7. Increase the speed to medium-high and knead for 8-10 minutes.
8. Transfer the dough to an oiled bowl and cover it with plastic wrap.
9. Proof the dough for 45-60 minutes, until it has doubled in size.
10. Turn the dough out onto a clean work surface and divide it into equal portions:
  - 15 dinner rolls (1-7/8 ounces each) – 9"x13" pan
  - 9 hamburger buns (3 ounces each) - bun pan
  - 6 long sandwich rolls (4-1/2 ounces each) – silicone lined sheet pan
11. Form and roll the dough into your desired shape, maintaining a smooth and taut surface.
12. Use 2 Tablespoons of the reserved brown butter to butter the appropriate pan.
13. Place the rolls in the buttered pan and cover with plastic wrap.
14. Proof the rolls for 35-45 minutes until they have doubled in size.
15. Preheat the oven to 350 degrees F on convection setting (or 375 non-convection).
16. Use the remaining egg to baste an egg wash on the tops of the buns and generously sprinkle them with flakey sea salt.
17. Bake until the rolls are golden and the internal temperature reads 200 degrees F (12-20 minutes depending on size/shape of rolls and oven function).
18. Remove the buns from the oven and place the pan on a wire rack to cool.
19. Baste the rolls with remaining 2 Tablespoons browned butter.
20. Serve warm and enjoy!