

# Buttery Hamburger Bun Recipe

Makes 6 buns.



## INGREDIENTS

### Water Roux

- 18g Bread Flour
- 30g Water
- 62g Whole Milk

### Yeast Mixture

- 34g Whole Milk (30 °C)
- 9g Active Dry Yeast/Instant Yeast

### Remaining Ingredients

- 280 Bread Flour
- 6g Salt
- 31g Granulated Sugar
- 1 Whole Egg
- 1 Egg Yolk
- 50g Unsalted Butter

### Egg Wash

- 1 Egg
- 30g Whole Milk

### Post-Bake

- Melted Butter

### Water Roux

1. Combine the water roux ingredients in a pan over medium-low heat until it reaches a mash-like consistency. Let the mixture cool in a bowl.

### Yeast Mixture

2. Combine the yeast mixture ingredients in a bowl. (For active dry yeast: let the yeast bloom for 9 mins).

### Remaining Ingredients

3. Using a mixer with the dough hook attachment, combine the flour, salt and sugar. Mix until homogeneous.
4. Add in the water roux and yeast mixture.
5. Add in the egg and egg yolk.
6. Add in the butter chunk by chunk and continue to mix for 6 more minutes.
7. Knead and transfer to a well-greased metal bowl. Cover with a damp cloth and let the dough rest for 1.5 hours
8. Divide the dough into 6 balls. Shape using the seam method.
9. Let the dough rest for 1.5 hours.
10. Gently brush with the egg wash.
11. Bake at 190°C for 16 minutes. After, brush with the melted butter.