

Hokkaido White Milk Buns

Makes 16 buns.



INGREDIENTS

Water Roux

- 35g Bread Flour
- 175g Whole Milk

Ingredients

- 315g Bread Flour
- 40g Granulated Sugar
- 7g Instant Yeast
- 115g Whole Milk
- 30g Unsalted Butter
- $\frac{2}{3}$ Tsp Salt

Assembly

- Flour

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.

Ingredients

2. Using a mixer with the dough hook attachment, combine the flour, yeast and sugar. Mix until homogeneous.
3. Add in the salt, milk and butter. Continue mixing for 3 mins.
4. Lightly knead the dough before transferring to a well-greased bowl. Let rest for 2 hours.

Shaping

5. Divide the dough into 16 pieces and use the seam method to shape them into balls. Drag against the table to create tension.
6. Transfer to a well-greased baking pan and cover with cling wrap.
7. Let dough rest for 30 mins.

Bake

8. Preheat your oven at 180 °C. Right before baking, reduce temperature to 150 °C.
9. Dust the top of the buns with some bread flour or cornstarch. Bake for 15 mins.