

Hamburger/Hot Dog Buns

Makes 8 buns

- 180 ml warm water (38-43°C)
- 3 T sugar
- 7 g active dry yeast
- 42 g unsalted butter, room temperature
- 1 large egg, room temperature
- 422 g flour, divided
- 1¼ tsp salt
- 1 large egg, room temperature
- 2 T milk
- 1 T sesame seeds



1. Combine **260 g flour, yeast, sugar, salt** and **water** in stand mixer bowl fitted with the dough hook, then mix on slow speed.
2. Beat in the **butter** and **1 egg**, increase to medium-low speed until a smooth batter forms, **about 1-2 minutes**.
3. Gradually add remaining **162 g flour**, a large spoonful at a time, until a soft, smooth ball of dough is formed. The dough should feel elastic and slightly tacky to the touch. Increase speed to medium-high and **beat for 3 minutes**.
4. Lightly oil a large bowl; place dough in bowl, turning to coat. Cover with a plastic wrap and let stand in a warm spot until dough has doubled in size, **about 1 hour**.
5. Gently deflate dough by punching down. Working on a lightly floured surface, divide into 8 equal pieces, weighing the pieces as needed; shape each piece into a smooth ball.
6. Line a baking sheet with parchment paper. Place rolls onto the prepared baking sheet; flatten each ball to 7.5 cm. Cover with a clean dishtowel and let stand in a warm spot until dough has doubled in size, **about 1 hour**.
7. Preheat oven to **190°C**.
8. In a small bowl, whisk together remaining **egg** and **milk**. Brush tops of dough with egg mixture; sprinkle with **sesame seeds**.
9. Place into oven and bake until golden brown, **about 15-18 minutes**.