

Brioche Hamburg Rolls

Rating (01-10): 09

Hours to prepare: 24

Leaven type: Active Dry Yeast

Recipe Source: Root Baking Company

Pizza Volume: Makes ~7 Hamburg Rolls (or 12 Slider Rolls)

of Times Baked: 1

Last Time Baked: November 18, 2020



Special Notes:

- During the mixing, be very patient – it will take a long time to fully integrate the butter with the rest of the ingredients – if the surface remains greasy, keep mixing!
- During the shaping, keep rolling until you have a very nice smooth and perfectly round dough ball

Special Tools:

- Whisk
- Stand mixer (optional, but quite helpful)
- Two cookie sheets
- Parchment paper

Ingredients:

Dough

<u>INGREDIENT</u>	<u>QUANTITY</u>
Milk	1/3 Cup
Active Dry Yeast	4g (1-1/8 tsp)
All-Purpose Flour	314g
Sugar	25g (2 TBSP)
Sea Salt	6g (1/2 TBSP)
Eggs (2)	2 large eggs (100g)
Unsalted Butter (High-Fat)	112g (1/4 pound)

*NOTE: Use European Style, High Fat Butter
(e.g., Plugra, Kerrygold)*

Toppings

<u>INGREDIENT</u>	<u>QUANTITY</u>
Egg (1)	Egg wash – just egg w/pinch of salt

Directions – Day Before Baking:

Get the butter softened:

1. Take butter out 2-3 hours before starting to mix dough

Mix the dough:

1. Use stand mixer if available (otherwise will need to mix & knead longer)
2. Place milk and eggs in mixer
3. Add flour and mix thoroughly (low setting)

4. Mix in the sugar, yeast, and salt and mix thoroughly – at least 5 minutes on a low setting – until dough becomes smooth
5. Cut butter into smaller chunks & add to mixer
6. Mix the butter into the dough on low speed for 8-10 minutes – if the dough feels greasy, keep mixing until the dough is velvety and not sticky – be patient, it'll come together
7. Lightly oil a bowl and place dough in bowl
8. Cover with plastic & retard in refrigerator for 15-20 hours

Directions – Baking Day:

Prepare individual dough balls:

1. Do NOT flour work surface
2. Cut dough into 85g (3 oz) chunks for full-sized hamburger rolls OR cut dough into 50g chunks for slider rolls
3. Forming hand into a claw shape, roll each dough ball on work surface until completely round and smooth all around
4. Place dough balls on parchment covered cookie sheet(s) and cover with cloth
5. Let dough proof for ~2.5 hours at 70°F-73°F

Bake:

1. Pre-heat oven to 400°F
2. After dough balls have proofed, prepare egg wash and apply to dough balls
3. Bake 10-12 minutes, rotating tray(s) mid-way through – until buns are golden brown