

# Home-made Burger Buns



**Preparation time:** 1h 40' incl. leavening

**Cooking time:** 15'

## Ingredients:

- 500 g of smooth wheat flour
- 200 ml of water
- 100 ml of milk
- 50 g butter
- 40 g of sugar
- 2 eggs
- 9 g instant yeast
- 9 g of salt
- sesame for garnish

## Directions

- Put the milk and water in a saucepan, heat slightly (to about 122°F) and set aside. Add the butter and let it dissolve. Once the temperature drops below 95°F, add 1 egg and stir. Beat the remaining eggs in a bowl.
- Sift flour into the robot bowl. Add sugar, salt and mix well. Add the yeast and mix well again.
- Add the mixture of milk, eggs and butter. Insert the kneading hook into the robot and start kneading at the lowest speed to mix the ingredients (about 2 to 3 minutes). Then increase the speed to medium speed and knead for about 8 to 10 minutes. The dough should be nicely soft and should not stick to the edges of the bowl.
- Transfer the kneaded dough to a closed container that you have previously smeared with a little oil. Cover and leave to rise for about 1 hour until the dough multiplies by volume.
- Once the dough has risen, flatten it out with a fist while still in the bowl and tip it over onto the worktop. Divide the dough into pieces weighing 65 to 70 g. Then shape each piece into a round lump shape.
- Then spread them out on a baking sheet lined with baking paper. Cover with a cloth and leave to rise for about 15 to 20 minutes. Preheat the oven to 410°F.
- Brush the leavened buns with beaten egg and sprinkle with sesame.
- Put the baking tray in a preheated oven and bake for about 15 to 20 minutes until they are beautifully colored.
- Transfer the baked buns to the grid and allow to cool for at least 10 minutes