



Brioche Hot Dog Buns



12 buns



15 minutes



375 degrees

INGREDIENTS

160g whole milk
160g water
525g hard white wheat
1 egg
1 egg yolk
60g sugar
4g amylase (optional)
5g vital wheat gluten (optional)
10g yeast
7g salt
50g softened butter

- **Amylase.** Amylase is an enzyme that breaks down starches into sugars. It provides the yeast with more food yielding softer doughs and lengthening shelf life. I like to use amylase in my burger buns because the texture is divine and I like make large batches and freeze the excess rolls for another time. Amylase will help the rolls taste just as fresh after freezing. You can purchase Amylase powder on Amazon.
- **Vital Wheat gluten.** While this is optional, I do recommend trying it though as it improves the texture.

DIRECTIONS

1. Mill your wheat on the finest setting. Combine the water, milk, flour, egg, yolk, sugar, amylase and vital wheat gluten. Autolyse for 30 minutes.
2. Add your yeast, salt and butter. Knead the dough until window pane is achieved.
3. Cover and rise for 45 minutes or until doubled. Refrigerate for at least an hour or overnight. Do not exceed 12 hours.
4. Turn out the dough onto an un-floured work surface. Divide your dough into 12 even pieces, 80 grams each. I like using a scale to ensure the finished buns will be the same size. Take one portion of dough and spread in into a rectangle about 4" by 4". Take the top edge and roll it down about an inch. With your finger tips lined up along the rolled edge, gently roll it down and back to create tension. Place your fingers back at the top of the rolled edge, roll forward another turn, pressing down and back. Repeat until you have rolled it all the way up. Pinch the seam and then roll into a 6" long log. Place onto a parchment lined baking sheet. Repeat with all the pieces placing them 1" apart on the baking sheet. This will allow them to rise and press into each other, forcing the rise to go up instead of out and creating those pull apart buns we all know and love!
5. Cover and rest for 45 minutes to an hour or until tall and a poke test comes back slowly and not completely.
6. Brush with an egg wash, and bake at 375 for 15 minutes or until golden brown and the dough reaches 200 degrees with a probe thermometer. Cool completely before slicing.