

Miele

Brioche slider buns

By Miele

30 minutes, plus proving and overnight resting time

Preparation time

10 minutes

Cooking time

35 rolls

Serves



INGREDIENTS

2 tbsp milk, warmed
2 tsp (7g) dry yeast
360 g Baker's flour (high protein)
1 tbsp caster sugar
220 g (4) eggs
2 tsp (6 g) salt flakes
120 g cold butter, cubed

For glazing

1 egg, lightly beaten
2 tbsp sesame seeds (black or white)

METHOD

1. Combine the milk and yeast in a small bowl, set aside for 10 minutes to activate.
2. Place all ingredients except the butter into the bowl of a freestanding mixer with a dough hook. Knead for 10 minutes on low speed.
3. Add the chopped butter, a little at a time, until all incorporated and continue beating for another ten minutes.
4. Tip out the dough, knead lightly and place into a bowl. Cover and place the dough in the fridge overnight.
5. Knock down the dough, shape into buns of approximately 20g each and place on a perforated baking tray lined with baking paper.
6. Place the dough in the oven place on Prove yeast dough for 30 minutes, or leave to rest in a warm place until doubled in size.
7. Preheat the oven on Moisture Plus with Fan Plus at 200°C with Automatic burst of steam.
8. Brush the buns with the egg wash and sprinkle with sesame seeds.
9. Place in the oven on shelf position 2 and bake for 8 minutes or until cooked through. Cool before serving.