



**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.