

Japanese Milk Bread Dinner Rolls

Hokkaido Milk Bread

The Tangzhong:

- 2 tablespoons (20g) bread flour
- 2 tablespoons (27g) water
- 4 tablespoons (60g) whole milk

Add flour, add water, add milk to a saucepan. Turn the pot on to medium heat and constantly whisk until the mixture gets sticky, tacky, and thick. This should take around 30 seconds. Scrap together in a ball, remove from the pan, and allow to cool.

Bread Dough:

- 2.5 cups (320g) bread flour
- 1 tablespoon (9g) active dry yeast
- 3/4 teaspoon (3g) fine sea salt
- 1/2 cup (120g) whole milk (95-110 degrees)
- 1/4 cup (56g) granulated sugar
- 3 tablespoons (42g) unsalted butter, softened
- 1 whole egg, room temperature

1. Combine the yeast with warm milk (milk temp according to your package/jar). Allow yeast to activate for 10 minutes.
2. Combine flour, salt, sugar in the bowl of your stand mixer fitted with your dough hook.
3. Add your tangzhong, your milk/yeast mixture, and your egg. Mix on low, scraping sides when needed. As soon as it comes together, move to medium speed and gradually add in your butter one tablespoon at a time.
4. Knead on medium for 5-7 minutes or until dough is smooth and elastic.
5. Pour out dough on an unfloured counter and shape into a tight ball.
6. Place the dough ball into a lightly greased bowl and cover with a damp towel.
7. Rise for 1-2 hours or (or something similar)
8. Punch down the dough and then turn out onto the counter. Divide into 8-9 equal portions and roll into small tight balls.
9. Place balls into a greased 9" pan about 1/2 inch apart.
10. Cover with a damp towel and allow to proof for 1-2 hours until nearly doubled in size.
11. At the end of the time, preheat the oven to 350F/170C.
12. Brush the risen rolls with egg wash (1 egg + 2 Tbsp milk).
13. Bake for 28-30 minutes or until golden brown.
14. When done, immediately brush with melted butter and top with flakey salt if desired.