HEARTY & GROUNDING

Soft Brioche Burger Buns

PREP	COOK	SERVES
30 min	18 min	8 buns

Vegetarian

Pillowy, lightly sweet homemade buns with a shiny top and a sprinkle of sesame seeds.

Ingredients

- 500 g strong white bread flour
- 7 g fast-action yeast
- 50 g caster sugar
- 1 tsp salt
- 250 ml lukewarm milk
- 60 g soft butter
- 2 eggs (one for the dough, one for the glaze)
- 1 tbsp sesame seeds

Method

1. Mix the flour, yeast, sugar and salt. Add the milk, butter and one egg and stir into a dough.
2. Knead for 10 minutes until smooth and elastic. Cover and leave in a warm place for 1 hour, until doubled. (This resting time is not included in the prep time.)
3. Divide into 8 pieces, shape each into a tight ball and place on lined trays, well apart. Flatten slightly. Cover and rise for 45 minutes.
4. Heat the oven to 190°C. Beat the second egg, brush over the buns and scatter with sesame seeds.
5. Bake for 16 to 18 minutes until deep golden. Cool on a rack before slicing.

Cook's tip

Dough that has risen enough springs back slowly when you press it with a finger. If it bounces back at once, give it longer.