

DINNER ROLL (台式奶油餐包)

(YIELD: ~40)

INGREDIENTS

1. 320g room temperature water
2. 8g quick rise yeast powder
3. 520g bread flour
4. 100g cake flour
5. 80g sugar
6. 1.5 teaspoon salt
7. 1 egg
8. 80g butter
9. 100~200g salted butter

PREPARATION

1. Mix everything except the butter (and salted butter) until a smooth dough is formed
2. Add butter and mix for about 10 minutes until 出筋
3. Let rise for about 2 hours
4. Cut into 28g portions for about 40 of them
5. Rest for 5 minutes
6. Knead the buns into flat sheet and scoop in about $\frac{1}{2}$ teaspoon of salted butter and wrap into dumpling shape, make sure the closing is sealed tight to prevent butter leaking out during baking
7. Rest on the baking pan and let rise for about 30-45 minutes
8. Bake at 375 degrees F (190 degree C) for 10 minutes
9. Brush the top with egg water and bake until golden brown on top