



JERNEJ KITCHEN

HOMEMADE BURGER BRIOCHE BUNS

Homemade Burger Brioche Buns are not just incredibly soft, they are super tasty and perfect for your next burger. Easy to make and extra delicious.

MAKES	8	BUNS
PREPARATION:	15	MINUTES
PROOF:	110	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	150	MINUTES

DOUGH

7 g active dry yeast (1/4 oz or 1 packet) or 14g fresh yeast (1/2 oz)

40 g sugar (1/4 oz or 3 tbsp)

240 ml lukewarm milk (1 cup or 8.5 oz)

75 g butter, softened at room temperature (2.7 oz or 1/3 cup)

450 g all-purpose flour (1 pound or 3 cups + 1/4 cup)

1 tsp sea salt

SPRINKLE

1 egg (for eggwash)

sesame seeds or nigella seeds (for sprinkling)

TOOLS AND EQUIPEMENT

large bowl

spatula

kitchen scale

wooden spoon

plastic wrap or cotton/linen cloth

dough scraper

parchment paper

baking tray

ACTIVATE YEAST

In a bowl combine milk, 50 ml / 1.8 oz water, active dry yeast, and sugar. Set aside and let the yeast mixture rise for about 10 minutes.

TIP

[The water should not be too hot or it will kill the yeast. Make sure it has around 35°C / 95 °F.](#)

COMBINE

In a bowl (or in a bowl of a stand mixer, fitted with a dough hook) combine all-purpose flour and salt. Add the yeast mixture and stir to combine well, using a spatula. Using your hands, knead into a nice, smooth dough. Knead for about 5 minutes by hand or 2 - 3 minutes in a stand mixer. Add cubes of softened butter and knead the butter into the dough, until there are no more visible pieces left. Knead for about 5 minutes by hand or 3 - 4 minutes.

LET THE DOUGH RISE

Cover the bowl with a plastic wrap or a kitchen towel. Leave the dough to proof at room temperature for about 60 minutes or until doubled in size.

SHAPE AND PROOF

Lightly flour the dough and transfer it to a clean work surface. Divide the dough into 8 equal parts, using a metal dough scraper or a sharp knife. Take each piece of dough and roll between your hands until you get a perfectly round ball. Place on a large baking sheet lined with parchment paper. Make sure there's enough room in between the buns. Gently brush each

small bowl
kitchen brush
roasting pan

bun with egg wash. Cover with plastic wrap and leave the buns to proof at room temperature for 50 minutes or until doubled in size. Preheat your oven to 200°C / 395 °F.

BAKE

Remove the plastic wrap and lightly brush the buns for the second time. Sprinkle with sesame seeds. Create steam in the oven. You can either spray some water into the oven before placing the baking sheet with the buns in the oven or you can place a roasting pan filled with 1 cup of water at the bottom of your oven. Then place the baking sheet with buns on the middle rack and bake. Bake the burger brioche buns for about 15 minutes at 190°C / 375 °F, then carefully remove the roasting pan with water and continue to bake for another 10 minutes or until golden brown. Remove from the oven and transfer the buns to a wire rack to cool.

EAT OR STORE

Eat the buns right away or store them in a freezer bag and freeze for up to 3 months.