



JERNEJ KITCHEN

EASY NO-KNEAD HOT DOG BUNS

This recipe is all about how to make and shape Hot dog buns. Amazing homemade no-knead brioche hot dog buns. Perfect for picnics, parties.

MAKES	5	BUNS
PREPARATION:	15	MINUTES
DOUGH REST:	120	MINUTES
BAKE:	15	MINUTES

HOT DOG BUNS

170 ml milk

20 g sugar

5 g fresh yeast

225 g all-purpose flour

4 g salt

35 g butter, cut into pieces and softened

toppings: poppy seeds, sesame seeds, salt flakes

TOOLS AND EQUIPEMENT

bowl

wooden spoon

large bowl

cling film

baking paper

baking sheet

Sponsored

COMBINE THE MILK, SUGAR AND FRESH YEAST

In a small bowl combine the milk, sugar and fresh yeast. Set aside for 10 minutes.

COMBINE

In a large bowl, combine the flour, salt and yeast mixture. Combine together using a wooden spoon to get a sticky dough, then add in the softened butter and mix using a wooden spoon until completely incorporated and the dough comes together, it will be wet and sticky. Cover with a cling film and place in the fridge for about 45 minutes.

SHAPE

Transfer the dough onto a lightly floured working surface. Lightly flour the dough and divide it into five equal parts. Form dough into hot dog bun shapes and place on a baking sheet covered in baking paper. Cover with a cling film and place in the fridge for 1 hour. Preheat the oven to 190 °C / 375 °F.

TIP

[Check our hot dog buns video on Facebook or Instagram for easier shaping.](#)

BAKE

Brush the dough with milk and with poppy seeds or sesame seeds or salt flakes. Place in the oven and bake for 15 minutes at 190 °C / 375 °F or until golden brown.

SERVE AND STORE

Cool them on a wire rack then serve with your favorite hot dog