HOTDOG BUNS

A classic all-time favourite in the Southeast Asian region.

SERVING SIZE
Approximately 15 buns

TIME REQUIRED
Preparation: 35 mins | Cooking: 20 mins
Total waiting/resting: 3h

INGREDIENTS

Item	Quantity
Flour	500g
Saf-instant® yeast	11g
Salt	7g
Sugar	110g
Milk powder	10g
Butter	75g
Egg (fresh)	75g
Fresh liquid milk	50g
Cold water	100ml
Hotdogs/franks of your choice (defrosted)*	1 pack
Whole egg (for egg wash)	1pc

FEATURED PRODUCT

We recommend that you use high quality hotdogs for this recipe. Poorer quality hotdogs contain a lot of water and will leave a big air space within the bun when baked.

DO YOU KNOW?

PREPARE THE DOUGH

1. Place all ingredients in a mixing bowl except for the butter. Mix 3 mins on low speed and 6 mins on high.
2. Add the butter into the mixture. Mix 2 mins on slow and 2 mins on fast.
3. Round up the dough and leave in a covered bowl to rest for 30 mins at room temperature of 26 - 30°C.
4. Divide the dough into 30 x 60g pieces. Mould each piece into round balls.
5. Place each piece of rounded dough at least 2 inches apart from each other, on a tray lined with baking sheet.
6. First fermentation: Cover the dough and leave it to rest for 30 mins at room temperature of 26 - 30°C.

SHAPING

1. Roll each piece of dough into long strings of approximately 30cm in length.
2. Take a piece of hotdog and wrap a dough strip around it like a spiral.
3. Make sure the ends are tucked in and are not left loose.
4. Place each piece evenly spaced on a flat baking tray lined with baking sheet.
5. Cover the tray with cling wrap or cloth for about 120 mins at room temperature of 26 - 30°C (it should double in size).
7. Brush each bun with egg wash.

BAKING

1. Preheat convection oven to 180°C. Bake in the oven for approximately 15 - 17 mins.
2. Place on a cooling rack to cool before serving.