

German "Käsebrötchen"



Combine flour, water, and milk and heat in microwave for about 1 minute, or until it reaches 150°F (65°C). Whisk tangzhong until smooth.

Let cool down to room temperature. You can use a bain-marie with ice water to accelerate the process.

35g *King Arthur bread flour*
85ml *water*
85ml *milk*

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75ml *cold water*
5g *active dry yeast*
1 *large egg (50g)*
9g *salt*
20g *sugar*

365g *King Arthur bread flour*
50g *gouda cheese*
70g *softened unsalted butter*

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100g *gouda cheese*
1 *egg*

In a large bowl, combine water and yeast and give it time to bloom, about 10 minutes.

Mix cooled-down tangzhong into the water. Then add egg, salt, and sugar. Mix well to dissolve the salt and sugar.

Add the flour, and coarsely grated cheese. Mix to form a dough. Then knead for 4 minutes. Add softened butter and knead for another 8 minutes. The dough will initially be sticky but should come together and form a dough ball. Desired dough temperature is 25°C (77°F).

Cover and ferment for 30 minutes.

Divide the dough into 8 equal pieces, about 100g each. Pre-shape into rounds tightening the gluten network, and then leave to rest for 15 minutes.

Flatten the dough balls and place them on a non-stick paper lined baking sheet.

Brush with egg wash twice in about 5 minute intervals. Top with grated cheese.

Cover and cold ferment in the refrigerator for 12 to 24 hours.

Preheat oven to 195°C (385°F), put chilled rolls into the oven, and inject steam. Do not use convection fan. After the first 10 minutes, reduce heat to 175°C (350°F). Bake for a total of 18 to 20 minutes.

Makes 8 breakfast rolls.