

# Saffron Buns

125ml <i>milk</i>	Combine flour, and milk and heat in microwave for about 1 minute, or until it reaches 150°F (65°C). Whisk tangzhong until smooth.
25g <i>bread flour</i>	
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180ml <i>milk</i>	Let cool down to room temperature. You can use a bain-marie with ice water to accelerate the process.
10g <i>active dry yeast</i>	
1 <i>egg yolk</i>	
100g <i>sugar</i>	In a large bowl, combine milk and yeast and give it time to bloom.
4g <i>salt</i>	
0.2g <i>saffron</i>	In a mortar, grind saffron with some of the sugar to make a fine powder.
500g <i>bread flour</i>	
125g <i>butter</i>	
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100g <i>butter</i>	Mix cooled-down tangzhong into the liquid ingredients. Then add egg yolk, sugar, salt and saffron. Mix well to dissolve the salt and sugar.
50g <i>sugar</i>	
50g <i>dark brown sugar</i>	Add flour, mix to form a dough, then knead for 4 minutes. Cut in softened butter and knead for another 6 minutes until smooth. Desired dough temperature is 25°C (77°F).
1 tsp <i>vanilla extract</i>	
5g <i>corn starch</i>	
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1 <i>egg white</i>	Cover, refrigerate, and ferment for 60 minutes. Fold once after 30 minutes to strengthen the gluten. In the meantime, combine softened butter, sugar, vanilla extract and starch to form a smooth paste.

Roll dough out to a large rectangle and coat with sugar filling. Leave about a 1" gap along the long side. Very tightly roll up dough, brush the seam with water, and seal.

Use an unflavored length of dental floss to cut the dough into 16 even slices. Flatten each slice and stretch into the shape of an elongated oval. Twist once along the long axis and place on a cookie sheet lined with parchment paper.

Let proof at room temperature for 2 to 3½ hours until at least doubled in size. Brush with egg wash.

Bake in a pre-heated oven at 200°C (392°F) fan off for 15 to 20 minutes.

*Makes 16 saffron buns.*