

Ingredients:

- * 900 g strong flour
- * 100 g fine wholemeal flour
- * 500 ml warm milk
- * 90 g sugar
- * 150 g softened butter
- * 2 medium eggs (yolk and white)
- * 15 g salt
- * 10 g malt
- * 20 g fresh yeast
- * Black and white sesame seeds

Steps:

1. Place the strong flour and wholemeal flour in the mixing bowl.
2. Add the warm milk, sugar, and yeast to the mixing bowl.
3. Gradually add the softened butter, one cube at a time, to the mixing bowl.
4. Add one egg at a time to the mixing bowl.
5. Add the salt to the mixing bowl.
6. Knead the dough until it becomes smooth and elastic (optional: let the dough rest in the refrigerator and
7. Let the dough rise at 28 degrees for 2 hours with 80% humidity until doubled.
8. Portion the dough into round balls weighing 30 g for mini-buns or 70 g for medium-sized buns.
9. Place the balls in a tray lined with EGGS.8.
10. Moisten the top layer of the buns with egg yolk and milk (1:1 ratio).
11. Sprinkle the black and white sesame seeds on top of the buns.
12. Bake the buns and let them cool on a wire rack.