

Tiger Bread Rolls

Tiger bread rolls are the softest and fluffiest buns that you've ever tried. The topping is deeply caramelized and super crunchy.

Prep Time	Cook Time	Proofing	Total Time
40 mins	20 mins	15 hrs	1 d 35 mins



4.6 from 10 votes

Course: Baked Goods, Dinner, Lunch, Snack Cuisine: Dutch

Keyword: dutch crunch, giraffe bread, rolls, sourdough, tiger bread

Servings: 12 buns Calories: 322kcal Author: Sune Trudslev

Ingredients

Levain

- 40 g starter (100% hydration)
- 80 g bread flour
- 80 g water

Dough

- 560 g bread flour
- 95 g whole grain spelt flour can be substituted with another whole grain or freshly milled flour
- 410 g milk
- 1 egg
- 150 g levain
- 15 g salt

Topping

- 7 g active dry yeast 1 packet
- 100 g lukewarm water
- 105 g white rice flour
- 15 g brown sugar
- 14 g neutral oil
- 14 g [toasted sesame oil](#)
- 4 g salt

Instructions

Build the levain - about 10:00/10 a.m.

1. In the morning build the levain by combining 40g starter at 100% hydration, 80g bread flour and 80g water. Combine well and store somewhere warm.

Prepare the milk - about 15:00/3 p.m.

1. Heat the 450g milk in a pot over medium low heat until over 82°C/180°F. The reason we use 450g is because some will evaporate during this process and we need 410g for the right hydration.

2. Pour 410g of milk into a heat proof container and let it cool until needed. The rest can be discarded, drunk or used in another recipe.

Mix the dough - about 16:00/4 p.m.

1. Mix 1 egg into 410g milk using a whisk.
2. Add 560g bread flour, 95g spelt flour and 15g salt. Give it a mix with your hand, so that it's good and well mixed.
3. Pour in the milk mixture and add 150g levain on top.
4. Mix the dough so that all flour is completely hydrated and let the dough rest for 30 minutes.

Bulk fermentation - about 16:45/4.45 p.m.

1. Perform four sets of stretch and folds. If the dough doesn't pass the windowpane test after the last set add another one.
2. Let the dough rise until it's risen to about 150%, then place the dough in the fridge until the next morning. It took about 5 hours for me from the first stretch and fold.

Dividing and shaping the dough - next morning about 8:00/8 a.m.

1. Remove the dough from the fridge and divide it into twelve equally sized pieces at around 100 grams of dough.
2. Shape each dough piece to a round by pushing the dough up into the middle of the ball, then turn the ball about 20° and repeat until you have a taut surface.
3. Place the dough balls on a baking sheet lined with parchment paper and let them rest for fifteen minutes.
4. Then do a final shape of each roll by putting onto your unfloured counter, putting your hand over the top of the ball like a claw and moving it in circles so it becomes perfectly round.
5. Place back on the cookie sheet and let them rise for about one and a half hours covered with a damp tea towel.

Make the topping - about 10:00/10 a.m.

1. Preheat your oven to 200°C/400°F/Gas mark 6 (use fan assist if you have it) with an empty pan on the bottom.
2. Make the topping by placing 7g active dry yeast, 100g lukewarm water, 105g rice flour, 15g brown sugar, 14g neutral oil, 14g toasted sesame oil and 4g salt in a bowl. Mix with a whisk to combine.
3. It's important the the mixture is spreadable, so adjust using small amount of water or rice flour to make it a thick spreadable consistency, if it's not already at that stage.
4. Put an equal amount of topping on top of each bun and spread it using a pastry brush.

Bake the rolls - about 10:15/10.15 a.m.

1. When the oven is hot, boil a kettle of water and pouring into the pan, and put the baking sheet in the oven in the middle rack. Close the oven and let it bake for 20 minutes.
2. Check the rolls after 20 minutes, if you think they need more time then bake for longer.
3. If you like to check the internal temperature they should be about 98°C/208°F.

Notes

Nutrition

Serving: 1bun | Calories: 322kcal | Carbohydrates: 58g | Protein: 10g | Fat: 5g | Saturated Fat: 1g
| Sodium: 634mg | Fiber: 3g | Sugar: 3g

<https://foodgeek.dk/en/tiger-bread-rolls-recipe/> - Tiger Bread Rolls