

Tangzhong:

20g Flour
27g Water
60g Milk

Yeast Mix:

10g active dry yeast
40g lukewarm water

Dough:

Tangzhong
Yeast Mix
380g AP Flour
60g sugar
3g salt
130g milk
1 large egg
3 TBSP soft butter

Mix yeast and allow to bloom, **10 minutes**.

In a saucepan, add the tangzhong ingredients and cook, stirring over low until paste forms. Should be thick and you will be able to pick all of it up with a spoon.

Add mixtures to remaining dough ingredients (NOT BUTTER) in a stand mixer bowl and mix on low speed for 5 minutes or until a proper dough forms.

Add butter 1 TBSP at a time. Mix on medium speed until fully incorporated and the dough is very smooth.

Cover and Proof in covered bowl for **1.5h** or until doubled in size.

Portion into 75g pieces, place into 9 inch cake pan w/ 1cm of space. Rest another **45 m**.

Brush with beaten egg, and bake **350F for 20 minutes**.

Top with garlic butter and enjoy.