



Prep time: **30 minutes**
Proof time: **about 2 hours**
Bake time: **25–28 minutes**
Makes **9 rolls**

HOKKAIDO MILK ROLLS

TANGZHONG

2 tablespoons all-purpose flour
2 tablespoons water
4 tablespoons milk

DOUGH

2½ cups all-purpose flour
1 tablespoon active dry yeast
1 teaspoon salt
½ cup milk, warmed
¼ cup sugar
1 egg
3 tablespoons unsalted butter,
softened

EGG WASH

1 egg yolk
1 tablespoon milk

These are perfect for a grand holiday meal, but equally great for just a normal Tuesday dinner. These buns can make a showstopping side that'll take down any Christmas ham or Thanksgiving turkey, but also makes a perfect little ham sandwich or accompaniment to a can of tomato soup.

Like the Japanese Milk Bread (see page 42), this recipe uses a tangzhong, which is essentially a mash of flour, water, and milk that gives these rolls a nice, fluffy texture.

MAKE THE TANGZHONG (THIS IS WHAT MAKES THEM SO GOOD!)

- In a small pot on the stove, on medium heat, combine the flour, water, and milk, and stir constantly. After a few minutes, the mix will suddenly seize up into a paste. Turn off heat and let cool for a bit.

MAKE THE DOUGH

- In a standing mixer fitted with a dough hook, mix the flour, yeast, salt, warm milk, sugar, and the egg. While it's mixing, add in the tangzhong paste, and then add the soft butter a bit at a time. Once it's all incorporated, mix for about 5 minutes until a ball forms. Transfer the ball to a slightly oiled bowl and cover. Set aside for about 1 hour or until doubled in size.
- Once doubled, divide the dough into nine even-size lumps on a cutting board. Roll each into a ball and place in a square pan that has been oiled with butter or oil. Make sure the top of each ball is smooth and any seams face down! Cover and let rise again for about an hour.
- Preheat oven to 350°F. Once the rolls have doubled in size, brush with the egg wash. Bake for about 25–28 minutes, rotating the pan about halfway through. Remove when golden brown.
- For an added bonus, brush with melted butter and sprinkle with flaky sea salt right after you take them out of the oven.