

Dutch Crunch Hamburger Buns or Tiger Bread Sandwich Rolls

Makes approximately one dozen rolls.

250 grams of buttermilk
200 grams of cream
25 grams (1 large) egg
100 grams of 100% hydration sourdough starter.
15 grams of salt
700 grams of bread flour

In the late afternoon scald the buttermilk, and cream. Let cool to room temperature and then whisk in the eggs. Mix in the bread flour, sourdough starter, and salt. Stretch and fold every 30 minutes for approximately 4-5 hours and then move dough to the refrigerator in a tightly covered large container overnight.

Remove dough in the morning. Divide into approximately 12 pieces at 100 grams each. Shape the dough peices into balls by stretching the outer layer of the dough taught and pinching in the middle. Let rest about 15 minutes and then do the final shaping by rolling the balls gently against your board and pulling the surface tension of the dough taught. Let rise approximately 1.5 hours on greased parchment paper or well floured bread couches covered with slighly damp tea towel.

Dutch Crunch or Tiger Bread Topping:

12 grams (1 Tablespoons) of active dry yeast
100 grams (1/2 cup) warm water
105 grams (¾ cup) white rice flour
26 grams (1 1/2 tablespoons) packed brown sugar
13 grams (1 Tablespoons) cooking oil
13 grams (1 Tablespoon) of toasted sesame oil
1 teaspoon of Marmite
1/2 teaspoon of salt

Whisk all ingredients together well and let set at least 15 minutes. Mixture should be fluffy and thick like royal frosting but thin enough to spread onto the surface of the bread. Add water 1 tsp at a time if too thick to spread until spreadable consistency or rice flour by 1 tsp at a time until thick enough to cling well to your dough. Preheat oven to 400 degrees.

Place a large spoonful of topping mixture onto each roll and let it ooze down the side of the roll. Use a spoon to guide it in spreading evening. Ensure there is not any topping puddling up around the bottom of the roll. Slide the baking sheet of rolls into the oven and set the timer for 20 minutes. Check the rolls at 20 minutes and if you desire more color leave in another 5 minutes. Remove when evenly browned to your liking.

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