

Tang Zhong Soft Bread Rolls

Ingredients (6 small rolls)

- 540g plain flour
- 80g sugar
- 1tsp salt
- 1tbsp condensed milk or 1tbsp milk powder
- 3.5 tsp instant yeast
- 2 eggs
- 90ml milk
- 70g butter, melted

Tang Tzong

- 35g plain flour
- 165ml water or milk

Fillings (suggestions only)

- Cinnamon Sugar
- Cocoa powder
- Chocolate chips

Cooking Directions

1. Prepare tangzhong mixture: Mix flour and milk/water on low heat until thickens and lines appear. Cool to room temp before using.
2. Combine all ingredients in mixing bowl and knead on medium speed for 30min.
3. Rest dough in warm place until doubled in volume or for 1 hour.
4. Divide dough into six portions and roll into small rolls, adding fillings
5. Rest for another hour or until doubled in volume.
6. Preheat oven to 180c or 165c fanforced
7. Brush with egg wash and bake for 30min.