

GROSSMAN S BURGER BUNS

The Recipe

<https://cuisinedaubery.com/recipe/burger-buns/>

Delicious homemade buns make a huge difference. A delicious brioche texture, quality ingredients and a fantastic recipe !

Chef: Marc Grossman

Skill: Easy Level

Cuisine: American Cuisine

Courses: Burger Bun, Bread, Bun, Main Dish,

Ingredients

For 11 Burger Buns, 3.93" (or 3 15/16" or 10 cm) in diameter

4 1/4 Cups Flour (620 grams)

1 teaspoon Dry Yeast (4 grams)

3 Tablespoons Sugar (40 grams)

1 teaspoon Salt (11 grams)

2/3 Cup Water (154 grams)

3 Tablespoons Butter (43 grams)

3/4 Cup Milk (187 grams)

4 Egg Yolks 1/3 Cup or 80 grams

*Glaze

some Milk

some Sesame Seeds

For 8 Burger Buns, 3.93" (or 3 15/16" or 10 cm) in diameter

3 Cups Flour (450.9 grams)

1 teaspoon Dry Yeast (2.9 grams)

2 Tablespoons Sugar (29 grams)

1 teaspoon Salt (8 grams)

1/2 Cup Water (112 grams)

2 Tablespoons Butter (31.2 grams)

1/2 Cup Milk (136 grams)

2.9 Egg Yolks 4 Tablespoons or 58 grams

*Glaze

some Milk

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some Sesame Seeds

For 6 Burger Buns, 3.93" (or 3 15/16" or 10 cm) in diameter

2 1/3 Cups Flour (338.1 grams)
1 teaspoon Dry Yeast (2.1 grams)
2 Tablespoons Sugar (21.8 grams)
1 teaspoon Salt (6 grams)
1/3 Cup Water (84 grams)
2 Tablespoons Butter (23.4 grams)
1/2 Cup Milk (101.9 grams)
2.1 Egg Yolks 3 Tablespoons or 42 grams

*Glaze

some Milk

some Sesame Seeds

For 4 Burger Buns, 3.93" (or 3 15/16" or 10 cm) in diameter

1 1/2 Cup Flour (225.4 grams)
1/2 teaspoon Dry Yeast (1.4 grams)
1 Tablespoon Sugar (14.5 grams)
1/2 teaspoon Salt (4 grams)
4 Tablespoons Water (56 grams)
1 Tablespoon Butter (15.6 grams)
1/3 Cup Milk (68 grams)
1.4 Egg Yolks 2 Tablespoons or 28 grams

*Glaze

some Milk

some Sesame Seeds

Steps

1. For the Water (2/3 Cup or 154 g), I recommend taking filtered water, as tap water contain chemicals that can "destroy" the yeast
2. In as saucepan, pour the Water (2/3 Cup or 154 g) and the Butter (3 Tablespoons or 43 g)
3. Cook until the butter is melted
4. Transfer to a clean bowl to start cooling down
5. Pour in the Milk (3/4 Cup or 187 g)
6. Verify the temperature : You must wait it decreases to 125 F / 50 C or lower (this avoids activating the yeast too much and avoids cooking the egg)
7. In a mixing bowl, pour in the Flour (4 1/4 Cups or 620 g), the Dry Yeast (1 teaspoon or 4 g), the Sugar (3 Tablespoons or 40 g) and the Salt (1 teaspoon or 11 g)
8. Mix manually

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9. For the next steps, you may mix manually, or with the stand mixer (like a Kitchen Aid appliance) with the hook
10. Pour slowly the previous liquid, while keeping stirring
11. Start kneading
12. Add in the Egg Yolks (4), one by one, and knead
13. Stop kneading, scrape the sides of the bowl, and knead again

First Rise

14. Cover with a plastic wrap over the bowl to avoid the dough to crust
15. Let the dough rise for about 1 hour 30 minutes

Shaping

16. I am going to use a special mold to shape and bake those buns. This mold has lots of "tiny holes" that distribute the heat and bake the buns evenly
17. To purchase online, see [HERE](#)
18. Without this mold, you may also cook those buns on a silicone mat or with a parchment paper, but the final shape won't be as nice
19. Cut individual portions. With my molds, 3.93" (or 3 15/16" or 10 cm) in diameter, I cut individual buns that weigh 110 g (1/4 lbs)
20. - If you want "extra high" buns, like those you use for "Big Mac" style burgers (those with 2 patties and 3 slices of buns), you will need more dough for each bun : 130 g (1/4 lbs)

Ball Shaping

21. Once cut, the dough must be shaped into a ball. There are several techniques for this. Here's my favorite technique : pick, stretch, and bring the sides to the center
22. Then flip the ball over
23. Place each ball at the center of the mold

Second Rise

24. Take a plastic wrap, spread onto the work surface and spray with a Cooking spray
25. Cover the buns with this plastic wrap, with the oiled side onto the buns (the oil will prevent them to stick)
26. Let rise until the buns have doubled in size : this should take 1 hour, depending on the room temperature and the humidity

Glazing

27. Glaze each bun with Milk, with a brush
28. Sprinkle Sesame Seeds

Baking

29. Bake in preheated oven at 405 F / 210 C
30. Baking will take approx. 11 minutes, until lightly golden brown
31. After baking, let cool down a few minutes and remove from molds