



Smoke Sheaths (Mini Hot Dog Buns)

SERVINGS MAKES TWELVE 40G MINI NEW ENGLAND-STYLE HOT DOG BUNS

YUDANE

25g **bread or mochi (glutinous rice) flour**

25g **sugar**

93g (3/8 cup) **milk, boiling** or 84g boiling water and 9g nonfat milk powder, added to dry ingredients

43g (3 tablespoons) **unsalted butter, cut into 3 pieces, cold**

DOUGH

80g (1/3 cup) **milk or plant milk, cold from the fridge**

4g (1 teaspoon) **instant yeast**

233g (1 2/3 cups) **bread flour**

4g (3/4 teaspoon) **fine) salt**

FINISH

1 tablespoon **unsalted butter, melted**

1 *YUDANE*: Place the starch and sugar in a medium bowl and whisk to combine. Whisking constantly, pour milk into bowl. If mixture does not thicken immediately, cover loosely and microwave in 30 second intervals, whisking after each one, until thickened and glossy. Add the butter and whisk until incorporated. Transfer the mixture to the bowl of a food processor, cover loosely, and allow to cool to room temperature, about 30 minutes.

2 *DOUGH*: Add the remaining milk and yeast to the tangzhong and pulse until uniform. Add the flour and process until the dough just comes together and no dry flour remains, 5 to 10 pulses. Cover loosely and let sit for 30 minutes.

3 Add the salt and process until smooth dough forms, about 1 minute.

4 Transfer the dough to a medium bowl, cover loosely, and let sit at 75°F (24°C) until the dough is puffy and about 1 ½ times in volume, 60 to 120 minutes, folding the dough with lightly-moistened hands at 45 and 90 minutes.

5 Cover the dough tightly and refrigerate for at least 2 hours and up to 24. (If chilling for more than 2 hours, remove the dough from the fridge an hour or so before dividing and shaping to let it warm slightly.)

6 *BUNS*: Grease an 8- by 8-inch cake pan and set aside. Transfer the dough to a lightly-floured surface and divide crosswise into 4 pieces. Cut each piece into 3 equal pieces of 40g each, and shape each into a tight, smooth ball. Cover loosely and let sit for 20 minutes.

7 Coat the work surface lightly with a circle of oil about 7 inches in diameter. Working with one ball of dough at a time, press and pat the dough into an even, 5-inch disk. Fold the disk into thirds to form a strip about 1 inch wide, with the short end facing you. Working at the end farthest from you, stretch the strip gently and roll it into a tight bundle, pressing to adhere the dough to itself along the way. Pinch the seams firmly to seal the bundle and then transfer to the prepared pan, seam down. Repeat with the remaining balls of dough, spacing the buns evenly apart.

8 Cover the buns loosely and allow to proof until they are about

doubled in size and almost completely touching one another, 60 to 90 minutes.

9 Set an oven rack to the middle position and heat the oven to 325°F (162°C).

10 Transfer pan to the oven and bake until the tops of the buns are deep golden brown, 30 to 35 minutes, rotating the pan after 15 minutes.

11 FINISH: Transfer the pan to a cooling rack and let cool for 5 minutes. Remove the buns from the pan and return to the rack. Brush the top and sides of the buns with the melted butter. Allow to cool for as long as you can stand before serving.