



Sweet Bun with Chocolate Rice Inside-out

NIBBLEDISH CONTRIBUTOR

Ingredients

(A)

110 g Sugar
4 tea spoons Instant yeast
480 g Bread flour

(B)

120 g Plain flour
10 g Salt
20 g Milk powder
1 Cup of Rice chocolate

(C)

1 Egg
300 ml Cold water

(D)

60 g Butter (I used olive oil)

Instructions

1. Combined (A) till well mixed and put aside till bubble
2. Combined (B) + (A) well mixed and add (C)
3. Add in (D) knead to form a smooth and elastic dough.
4. Grease big bowl and mold the dough round and cover it with damp tea towel for 1 hour or till double it side.

Dividing and making a balls :

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1. Take well proved dough and divide it to the required weights, then shape into balls and allow to rest for 8-15 minutes.
 2. Place it onto the greased pan or pan lined with baking paper.
 3. When the dough is ready for baking, brush the top with egg wash/water or milk.
 4. Preheat oven and put in a small bowl with hot water to provide some heat and water vapor.
 5. Bake dough with best proving temperature is 35°C till light brown.

*Note: This is basic recipe for any sweet bun. You may add in any favorite nuts or raisins and for topping; you may sprinkler it with sugar, nuts, grated cheese or herbs after brush with egg wash/water or milk.