

# Shokupan

Makes 2 loaves.



## INGREDIENTS

### Water Roux

- 40g Bread Flour
- 200g Water

### Ingredients

- 590g Bread Flour
- 60g Granulated Sugar
- 12g Salt
- 10g Instant Yeast
- 260g Milk
- 1 Medium Egg
- 50g Unsalted Butter

### Egg Wash

- 1 Egg
- 30g Whole Milk

### Post-Bake

- Melted Butter

## Water Roux

1. Combine the water roux ingredients in a pan over medium-low heat until it reaches a mash-like consistency. Let the mixture cool in a bowl.

## Ingredients

2. Using a mixer with the dough hook attachment, combine the flour, yeast, salt and sugar. Mix until homogeneous.
3. Add in the egg, milk and water roux mix.
4. Slowly add in the butter. Once a cohesive dough forms, continue to mix for 2 mins before lightly kneading.
5. Cover and let the dough rest for 40 mins.

## Shaping

6. Cut the dough into 6 equal pieces and use the seam method to form into balls. Cover and let rest for 15 mins.
7. After 15 mins, roll the dough balls out into circles. Shape by overlapping and folding the left and right sides into the middle. Fold the top and bottom portions too. Pinch the seam.
8. Transfer to greased baking tin and let proof for 30 mins.
9. Brush with egg wash and bake at 180°C for 25 mins