

INDIRECT · MEDIUM

Brioche Burger Buns on the Kamado

Brioche burger buns baked on the kamado: a soft, buttery crumb, an egg-glazed shine and a scatter of sesame. The perfect cushion for your next homemade smash burger.



PREP	COOK	SERVINGS	TEMPERATURE
45 min	18 min	8	190 °C

Ingredients

500 g strong bread flour (W 260-300)	180 ml whole milk, lukewarm
80 g butter, at room temperature	3 ud eggs (2 for the dough + 1 for the wash)
40 g sugar	15 g fresh yeast (or 5 g dry)
9 g salt	2 cda white and black sesame seeds

Method

1 MIX AND KNEAD

Dissolve the yeast in the lukewarm milk with a spoonful of the sugar and let it foam for 10 minutes. Combine the flour, remaining sugar and salt; add the milk and the 2 eggs, and knead for 8-10 minutes until smooth and elastic and starting to pull from the bowl.

2 WORK IN THE BUTTER

Add the soft butter in small pieces, one at a time, without rushing. Keep kneading until fully incorporated and the dough is glossy and passes the windowpane test: stretched thin, it lets light through without tearing.

3 FIRST PROOF

Shape into a ball, place in a greased bowl and cover. Let it rise at room temperature (ideally 24°C) for 1 to 1.5 hours, until doubled in size. In warm weather, watch it so the butter does not melt out.

4 SHAPE THE BUNS

Degas and divide the dough into 8 equal pieces (about 110 g each). Roll each into a tight, smooth ball on the work surface. Set the buns on a parchment-lined tray, well spaced, and give them a second proof of 45-60 minutes until puffy.

5 SET UP THE KAMADO

Light the kamado and stabilise it for indirect cooking at 190°C with the deflector and stone inside, letting the stone heat for 15-20 minutes. Meanwhile, beat the remaining egg and brush the buns gently; scatter the sesame. Give a second coat of egg just before baking for maximum shine.

6 BAKE INDIRECT

Place the tray on the stone and bake for 15-18 minutes, keeping the lid closed and the temperature at 190°C. The buns are done when deep golden and reading 88-90°C in the centre. If your kamado browns more on one side, rotate the tray halfway through. Cool on a rack before slicing.

Editor's tips

- Check the dough temperature with a thermometer: if it climbs above 26°C, chill it for 15 minutes before shaping so the butter does not melt and the crumb stays silky.
- Two coats of beaten egg make the difference: the first after shaping, the second just before baking. That is how you get the bakery shine that defines brioche.
- For more flavour, cold-retard the dough: after shaping the buns, chill them covered overnight and bake the next day after 30 minutes at room temperature.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Big Green Egg ConvEGGtor plate setter (Large)

mikamado.es/en/accesorios/bge-conveggtor-large

GOURMEO Round Cordierite Pizza Stone 35 cm

mikamado.es/en/accesorios/gourmeo-piedra-pizza-redonda-35

Full recipe at: mikamado.es/en/recetas/pan-hamburguesa-brioche-kamado

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