TANGZHONG DINNER ROLLS
(from The Bewitching Kitchen)

for the thangzhong:
150g water
30g bread flour

for the dough:
150g milk
1 large egg
300g bread flour
2 teaspoons instant yeast
2 heaping tablespoons granulated sugar
1 heaping teaspoon kosher salt
5 tablespoons unsalted butter, softened

for brushing after baking:
2 tablespoon unsalted butter, melted

Make the tangzhong: in a microwave-safe bowl, whisk the water and bread flour until smooth. Microwave on high in 20-second intervals, whisking between each, until thickened into a thick paste it should take a little over one full minute. Let it cool for 5 minutes, then add it to the bowl of a KitchenAid type mixer.

Make the dough: add the cold milk to the milk. Whisk until smooth. Add the bread flour and yeast. Mix on low speed until the flour is hydrated, about 1 to 2 minutes, scraping down the sides of the bowl as needed. Let the dough sit for 15 minutes.

Add the sugar and salt. Mix on medium-low speed for 5 minutes. With the mixer running, gradually add the softened butter, 1 tablespoon at a time. Mix for about 8 minutes on medium-low speed, ideally at the end of the kneading the dough should pass the windowpane test. Lightly dust a work surface with flour. Place the dough on top and shape it into a until a ball.

Let the Dough Rise - Lightly grease a medium bowl with vegetable oil or cooking spray. Transfer the dough to the bowl, placing it seam-side down. Lightly coat the surface with oil or cooking spray to prevent it from drying out. Cover tightly with plastic wrap and let rise in a warm, draft-free area or proofing box until doubled in size, about 60 minutes.

Divide the dough into 15 equal portions (about 56g each). Tuck the edges underneath each portion, then roll it against the counter with a cupped hand to form a smooth ball. Arrange in a greased 9 × 13 inch

baking pan.leaving a 1/2 inch space between the rolls.
Cover the rolls with plastic wrap and let them to rise in a warm, draft-free area until doubled in size, about 60 minutes.

Heat the oven to 375°F. Bake until the surface is golden brown and the centers reach 190 to 195°F, about 25 minutes. Cool the rolls in the pan for 5 minutes. Carefully transfer the hot rolls to a wire rack. Brush the rolls with melted butter.