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)
- **80 g** butter, at room temperature
- **40 g** sugar
- **9 g** salt
- **180 ml** whole milk, lukewarm
- **3 ud** eggs (2 for the dough + 1 for the wash)
- **15 g** fresh yeast (or 5 g dry)
- **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

The Big Green Egg Large is the heart of this recipe: its thick ceramic walls hold heat and moisture, creating the wrapping wood-oven environment brioche needs to rise fluffy without drying out. The Large size comfortably fits a tray of all 8 buns and holds a steady 190°C throughout the bake.

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

Kamado Joe Big Block XL lump charcoal 9.1 kg

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

GOURMEO Round Cordierite Pizza Stone 35 cm

A hot cordierite stone under the tray spreads stable, wrapping heat across the base, avoiding the cold spot that would leave the buns pale underneath. Preheat it for 15-20 minutes alongside the deflector: it acts as a thermal mass that buffers the kamado's temperature swings and ensures the brioche browns evenly.

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

DOQAUS instant-read thermometer, folding probe, 3-second read

mikamado.es/en/accesorios/doqaus-termometro-instantaneo-plegable

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

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