



Korean Pork Belly Rolls (삼겹살 rolls)

YIELD: 12 rolls

TIME: 3 ½ hours

INGREDIENTS

Dough:

- ¾ c (160 g) whole milk
- 2 ¾ c (330 g) bread flour
- 4 tbsp (57 g) butter, room temperature
- 2 tbsp (25 g) sugar
- 1 egg
- 1 tsp (6 g) salt
- 2 tsp (8 g) yeast

Filling:

- ½ lb (230 g) pork belly, chopped into ½-inch pieces
- 2 tsp sugar
- ¼ tsp salt
- 3 tbsp (75 g) ssamjang
- water

INSTRUCTIONS

1. Heat milk in the microwave until warm but not hot (90-95°F, no hotter than 97°F).
2. Put the flour, butter, sugar, and egg in the bowl of a stand mixer fitted with the dough hook attachment. Add the salt to one side of the bowl and the yeast to the other. Add the warmed milk and mix on low, scraping down the sides of the bowl, until combined and no floury bits remain.
3. Mix on medium-high speed for about ten minutes. Your dough should be soft and shiny and very stretchy when it's done.
4. Put the dough in a bowl, cover it, and leave to rise until noticeably bigger in size but not necessarily doubled, about 1 hour.
5. While the dough is rising, prep the filling. Pat the pork belly pieces dry. Mix the salt and sugar in a bowl and then sprinkle it evenly over the pork belly, using your fingers to massage it in and evenly coat the meat.
6. Heat a skillet over medium. Once hot, add the meat to the skillet and cook, stirring occasionally, until the meat is light brown and cooked through. Set the pork aside to cool.
7. Mix the ssamjang with just enough water (a teaspoon or two) so that it will spread easily with a pastry brush.
8. Line two small baking sheets with parchment paper.

9. When the dough has risen, gently use your fist to punch it down, then turn it out onto a lightly floured counter. Flour a rolling pin to keep it from sticking and roll the dough out into a rectangle about 8 inches tall and 15 inches wide.
10. Brush the ssamjang onto the dough, all the way to the edges, but leave a small ½-inch section on the bottom of the rectangle bare. (It will be a thin layer.)
11. Evenly distribute the pork belly over the dough.
12. Wet the bottom edge of the rectangle (the part without the ssamjang) with your fingers. From the top of the long edge of the rectangle, roll down to the bottom long edge, forming a swirl. Roll the whole log a few times to seal the bottom edge.
13. Using a knife, make shallow scores on your log of dough to cut it into 12 even rolls. Use dental floss to actually cut the rolls for a clean edge. See this [GIF](#) on King Arthur's website for a how-to.
14. Place the rolls on the lined baking sheets and cover with plastic wrap or plastic bags to rise for an hour, until they look noticeably puffy and your finger leaves a slight indentation when you poke the rolls gently. If the dough springs back all the way, they haven't risen enough, and if the dough doesn't spring back at all, they've over-risen.
15. Preheat your oven to 375°F while the rolls are halfway through the second rise.
16. When your rolls are ready, bake them for 11-13 minutes, until lightly brown on the tops.
17. Transfer the rolls to a wire cooling rack and once cool, store them in an airtight container in the fridge or freezer. To serve from refrigerated, toast on the gentlest setting on a toaster oven, or warm in a 350°F oven for 5 minutes.

NOTES AND TIPS

Ssamjang is a Korean sauce/condiment made from soybean paste and red pepper paste. It's salty and a little spicy.

Pork belly is different from bacon. It's from the same part of the pig, but instead of being salted, cured, and smoked, it's just regular raw meat.

Enriched doughs (dough with extra fat in them from ingredients like butter, eggs, and milk) take longer to rise, so warming the milk gives you a head start and a good rise even if your kitchen is cold. However, warming your milk to over 97°F could kill the yeast when you add it to the dough.

To help your dough form a rectangle shape, pull the corners into a rough rectangle before you begin to roll it out, and stop rolling periodically to gently shape the dough into more of a rectangle.