



Spicy Cheesy Korean Rolls (Gochujang rolls)

YIELD: 12 rolls

TIME: 3 hours

INGREDIENTS

Tangzhong:

½ c (113 g) milk

3 tbsp (24 g) bread flour

Dough:

½ c (113 g) cold milk, right from the fridge

2 ½ c (300 g) bread flour

4 tbsp (57 g) salted butter, room temperature

2 tbsp (25 g) sugar

1 egg

1 tsp (6 g) salt

2 tsp (8 g) instant yeast

Filling:

1 ½–2 ½ tbsp (38–63 g) gochujang

water

4 oz (113 g) Asiago or similar cheese

INSTRUCTIONS

1. Whisk together the milk and flour for the tangzhong. Cook the mixture in a small pot over medium heat until it becomes a thick paste, about 5 minutes.
2. Place the warm tangzhong in the bowl of a stand mixer fitted with the dough hook attachment. Next, add the cold milk, then the bread flour, butter, sugar, and egg. Add the salt one side of the bowl and the yeast to the other.
3. Mix on low, scraping down the sides of the bowl, until combined and no floury bits remain.
4. Mix on medium-high speed for about 10 minutes. Your dough should be soft and shiny and very stretchy.
5. Put the dough in a bowl, cover it, and leave to rise until noticeably bigger in size but not necessarily doubled, about 1 hour.
6. Mix the gochujang with just enough water (a teaspoon or two) so that it will spread easily with a pastry brush. Use the lesser amount for less spicy rolls. Grate the cheese, and reserve ⅓ cup of it for topping the rolls before baking.
7. When the dough has risen, gently use your fist to punch it down, then turn it out onto a very 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.

8. Brush the gochujang onto the dough, all the way to the edges, but leave a small $\frac{1}{2}$ inch section on the bottom of the rectangle bare.
9. Evenly distribute the cheese over the dough, except for your reserved $\frac{1}{3}$ cup.
10. From the top of the long edge of the rectangle, roll the dough down to the bottom long edge, forming a swirl. Using your finger, wet the bottom edge of the rectangle and roll the whole thing a few times to seal the bottom.
11. Using a knife, make shallow scores on your log of dough to help cut it into 12 even rolls. Use dental floss to actually cut the rolls for a cleaner edge. See this [GIF](#) on King Arthur's website for a how-to.
12. Place the rolls on baking sheets and top with the remaining $\frac{1}{3}$ cup cheese. Cover with plastic wrap or plastic bags to rise until the rolls slowly spring back halfway when you poke them with a finger, about an hour.
13. Preheat your oven to 375°F while the rolls are rising.
14. When your rolls are ready, bake them for 11–13 minutes, until they're lightly brown on the tops.
15. Transfer the rolls to a wire cooling rack and once cool, store them in an airtight container in the fridge. 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

Tangzhong is simply a cooked mixture of flour and milk or water. It turns into a gel-like paste and makes breads extra soft and keeps them from going stale as quickly as usual.

The milk should be cold from the fridge to help cool off the tangzhong and keep it from killing your yeast, which is why the order of ingredients matters in this dough. The tangzhong will warm your final dough up enough to give it a boost when it rises, even if your kitchen is cold.

Gochujang is a Korean red pepper paste, and it's quite spicy! Use the full amount for the best flavor, and use the smaller amount if you're sensitive to spicy things.

To help your dough form a rectangle shape, pull the corners into a rough rectangle before rolling it out.