# Fluffy homemade Coffee buns (Koti Poti)



**Consejo del chef**

If it is too cold and the cover hardens, warm them a bit in the microwave to make them softer and create the spirals on the top of the buns.

## Raciones para 3

- ❏ **350 gr** Baker’s flour
- ❏ **20 gr** Fresh yeast
- ❏ **40 gr** Sugar
- ❏ **100 gr** Milk
- ❏ **110 gr** Water
- ❏ **6 gr** Salt
- ❏ **85 gr** Softened butter
- ❏ **70 gr** All-purpose flour
- ❏ **1** Egg
- ❏ **2** Teaspoons of water
- ❏ **6 gr** Instant coffee

1. Blend together all the ingredients for our coffee buns in lukewarm water (except flour and butter). When ready, incorporate the flour and knead with your hands or use a kneading machine. Combine all the ingredients well and shape a ball. Cover it with cling film and let it rest for 15 minutes.

2. After 15 minutes, add softened butter and knead until the dough is smooth and soft. Shape the dough into a ball again and set it aside until it doubles in size. Place the dough in a warm place (around 27 °C) and allow it to rise.

3. When the dough has doubled in size, place it on a work surface, flatten it a bit, and divide it into eight portions of the same size. Roll each piece into round balls to create tension in the dough because that will make them bake better inside the oven. Let them rise again, well-covered, or they will generate a crust on the surface. Put them in a warm and draught-free place. This second rise is shorter, around 60 minutes. But we will always know when the buns are ready when they double in size.

4. Meanwhile, you can make the coffee coating. Mix instant coffee with water and set it aside. Use a whisker to combine butter and sugar, and add the rest of the ingredients, little by little, incorporating the sifted flour and the instant coffee with water at the end. We will have a sort of smooth cream. Set aside.

5. Preheat the oven to 180 °C.

6. When the buns have risen, and right before baking, it is time to coat them with the coffee cream. Use a piping bag and draw a spiral on the top of each bun until it covers half of them. There is no need to coat them totally because the heat will make the cream cover the whole bun.

7. Bake the coffee buns for 25-30 minutes at 180 °C with top and bottom heat.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/coffee-buns-koti-poti/