

BREAD MIXES

HOT CROSS BUN VARIATIONS

Try these delicious variations on the traditional Hot Cross Bun.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
BASIC DOUGH	
MAURI Bun Bread Mix	5.000kg
Dried Yeast OR	0.075kg
Compressed Yeast	0.225kg
Water (Variable)	2.500L
TRADITIONAL STYLE	
Sultanas	0.650-1.750kg
Currants	0.650-1.750kg
Mixed Spice	0.100kg
White Cross Mix	(Variable)
Sugar Wash	(Variable)
CHOCOLATE LOVERS	
Cocoa	0.250kg
Chocolate Chips	0.500kg
Melted Chocolate For Cross Mix	(Variable)
Sugar Wash	(Variable)
APRICOT & ALMOND	
Apricots (dried)	1.250kg
Almonds (blanched & sliced)	1.250kg
DATE & WALNUT	
Dates (chopped)	1.250kg
Walnuts (chopped)	1.250kg
Cinnamon	0.063kg
INDULGENT CHOC CHERRY	
Cocoa	0.250kg

INGREDIENTS

WEIGHT (KG OR L)

Chocolate Chips	0.500kg
Morello Cherries	0.650kg
Colour the White Cross Mix cherry pink with the juice from the cherries	(Variable)
Sugar Wash	(Variable)

METHOD

STEP 01

Weigh out all basic dough ingredients.

STEP 02

Mix in Spiral Mixer for 2mins on 1st speed, 7-9mins on 2nd speed or until dough reaches optimum development.

STEP 03

Add fruit, chocolate, spices or other ingredients depending on the chosen flavour variation.

STEP 04

Mix through on slow speed until evenly distributed.

STEP 05

Scale dough at 80grams per bun.

STEP 06

Intermediate proof for 10mins.

STEP 07

Mould by hand or as per manufacturers recommended settings through machine.

STEP 08

Tray up buns(6x5),ensuring buns are placed in a straight row to allow for easier piping.

STEP 09

Final proof time 40 – 60 mins.

STEP 10

Proofer settings at 85% relative humidity, 38°C.

STEP 11

Mix up Cross Mixture and apply.

STEP 12

Bake until golden brown, approx. 18 mins at 180 – 190°C.

STEP 13

Remove from oven and wash immediately with Sugar Wash and place on cooling racks.



Baking times will vary depending on the oven.

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Contact your MAURI Account Executive or our Customer Service Team on 1800 649 494.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.