

BREAD MIXES

BRIOCHE STYLE EASTER TWIST

You asked for a 'twist' to Hot Cross Buns, so here it is!

INGREDIENTS

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WEIGHT (KG OR L)

GROUP 1

Mauri Bun Bread Mix	5.000kg
Dried Yeast	0.085kg
Water	2.100L
Eggs	0.250kg

GROUP 2

Mixed Spice	0.125kg
Butter	0.500kg

GROUP 3

Sultanas	1.250kg
Currants	1.250kg
Brown Sugar	0.750kg
Mixed Spice	0.015kg

(There is enough for 5 dough pieces, 15 twists)

METHOD

STEP 1

Place the Sultanas and Currants into lukewarm water and allow to soften slightly while preparing the dough.

STEP 2

Mix and develop group 1 ingredients in a spiral mixer for 2 mins on slow speed followed by 3 mins on speed 2.

STEP 3

Add the spice blend and about 1/3 of the butter. Mix for a further 5 mins adding the remaining butter in 1/3 increments.

STEP 4

Add the drained fruit. Fold through gently on speed 1 taking care not to crush the fruit.

STEP 5

Place the dough into a lightly floured container and allow the dough to rest for 30 mins.

STEP 6

Gently tip the dough out onto a floured surface.

STEP 7

Scale the dough into 1.5kg portions. Mould into a rectangular shape and allow to rest for 5 mins.

STEP 8

Roll the dough out to a rectangle: 1m long by 30 cm.

STEP 9

Spread approx 150g of the brown sugar and spice blend over the dough piece.

STEP 10

Roll up the dough like a swiss roll. Spray the final edge with water to help it seal. Trim the ends and divide the roll into three pieces.

STEP 11

Cut lengthways down the dough leaving a 2cm seal at the top.

STEP 12

Twist the 2 strands of dough around one another and pinch tight at the end.

STEP 13

Place onto a prepared baking tray. Bake at 185°C for 20-25 mins or until baked through and lightly golden in colour.

STEP 14

Remove from oven and brush immediately with sugar wash and place onto cooling racks.

STEP 15

Once cool, use a small piping bag to drizzle fondant over the twist.

Baking times will vary depending on the oven.

Product is best enjoyed fresh on the day of bake. Storage temperature: ambient below 25°C.