

BREAD MIXES, SWEET BREAD MIX

CHOCOLATE LOVERS HOT CROSS BUNS

This chocolate infused version of the classic hot cross bun is a must for all chocolate lovers this Easter season! Using our versatile Mauri Bun Bread Mix this is an indulgent and decadent recipe which is bound to delight.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CHOCOLATE LOVERS HOT CROSS BUNS	
Mauri Bun Bread Mix	5.000kg
Mauri Instant Dried Yeast or	0.075kg
Mauri Compressed Yeast	0.225kg
Water (variable)	2.500kg
CHOCOLATE	
Cocoa	0.250kg
Chocolate Chips	0.500kg
Melted Chocolate For Cross Mix	(variable)
Sugar Wash	(variable)

METHOD

BUN MIX

STEP 1

Weigh out all basic dough ingredients.

STEP 2

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

STEP 3

Add chocolate ingredients of cocoa and chocolate chips.

STEP 4

Mix through on slow speed until evenly distributed.

STEP 5

Scale dough at 80grams per bun.

STEP 6

Intermediate proof for 10 mins.

STEP 7

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

STEP 8

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

STEP 9

Final proof time 40 – 60 mins.

STEP 10

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

STEP 11

Melt Chocolate for Cross Mix 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.

*Yield: Makes 100 -110 buns at 80g portions.

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Store below 5°C.