

**BREAD MIXES****CRÈME BRÛLÉE HOT CROSS BUNS**

Try this mouth-watering variation of the traditional hot cross bun infused with the flavours found in the classic French dessert.

**INGREDIENTS**

<b>INGREDIENTS</b>	<b>WEIGHT (KG OR L)</b>
<b>BUN MIX</b>	
Mauri Bun Bread Mix	0.500kg
MAURI Instant Dried Yeast or	0.075kg
MAURI Compressed Yeast	0.225kg
Water (variable)	2.500kg
<b>RAP CUSTARD</b>	
MAURI RAP Custard Mix	1.000kg
Cold water	2.500kg

**METHOD****PREPARE RAP CUSTARD****STEP 1**

Add cold TAP water and RAP mixture to bowl.

**STEP 2**

Blend on low speed for 1 minute and scrape down.

**STEP 3**

With a whisk, mix for 5 minutes on high speed.

**STEP 4**

Leave to stand for 15 minutes prior to use.

Note: Once made-up the bulk custard can be kept in a sealed container at <5°C for up to 3 days, provided good sanitation and handling practices occur.

**HOT CROSS BUNS****STEP 1**

Place products into a bowl and mix in a spiral mixer for 2.5 minutes on 1st speed, then 4.5 minutes on 2nd speed, or until optimum dough

development to achieve a finished dough temperature of 26-28°C.

**STEP 2**

Scale buns into 80g pieces.

**STEP 3**

Intermediate proof for 10 minutes.

**STEP 4**

Mould by hand or as per manufacturer's recommended settings through machine.

**STEP 5**

Tray up buns, ensuring buns are placed in straight rows to allow for easier piping.

**STEP 6**

Proof for 45-50 minutes at 85% relative humidity, 37°C.

**STEP 7**

Pipe RAP Custard cross on buns using a flat end nozzle to limit the bake height of the custard cross.

**STEP 8**

Bake at 210°C for approximately 18 - 20 minutes or until golden brown.

**STEP 9**

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

**FILL HOT CROSS BUNS**

**STEP 1**

When the buns have cooled use a size 7 round piping nozzle, filling RAP Custard through the rounding hole in the base of the buns. This will help limit the custard spilling out.

**STEP 2**

Fill using 30-35g of RAP Custard per bun. The nozzle should be inserted approximately 10mm into the bun and pulled down while filling.

**YIELD**

Makes approximately 98 buns

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.