



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

INGREDIENTS	WEIGHT (KG OR L)
Crème Brûlée Hot Cross Buns	
Mauri Bun Bread Mix	0.500kg
Mauri Instant Dried Yeast or	0.075kg
Mauri Compressed Yeast	0.225kg
Water (variable)	2.500kg
RAP CUSTARD	
Mauri RAP Custard Mix	1.000kg
Cold water	2.500kg

PRODUCTS

86002 Bun Bread Mix 12.5kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack); 10897 Compressed Yeast 12kg; 16581 RAP Instant Custard Mix 15kg

METHOD

PREPARE RAP CUSTARD

1. Add cold TAP water and RAP mixture to bowl.



2. Blend on low speed for 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on high speed.
4. Leave to stand for 15 minutes prior to use.
5. 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

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.
2. Scale buns into 80g pieces.
3. Intermediate proof for 10 minutes.
4. Mould by hand or as per manufacturer's recommended settings through machine.
5. Tray up buns, ensuring buns are placed in straight rows to allow for easier piping.
6. Proof for 45-50 minutes at 85% relative humidity, 37°C.
7. Pipe RAP Custard cross on buns using a flat end nozzle to limit the bake height of the custard cross.
8. Bake at 210°C for approximately 18 - 20 minutes or until golden brown.
9. Remove from oven and brush immediately with sugar wash and place on cooling racks.

FILL HOT CROSS BUNS

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.
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

1. Makes approximately 98 buns