

BREAD MIXES, SWEET BREAD MIX

CRÈME BRÛLÉE WITH FRUIT HOT CROSS BUNS

A delicious and decadent twist on the classic hot cross bun, with a creamy custard filling and crossed with golden custard!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
Crème Brûlée with Fruit Hot Cross Buns	
Group 1	
Mauri Bun Bread Mix	5.000kg
Mauri Instant Dried Yeast or	0.075kg
Mauri Compressed Yeast	0.225kg
Mixed Spice	0.050kg
Cinnamon	0.050kg
Group 2	
Sultana	1.675kg
Currants	0.825kg
Water (variable)	2.500kg
RAP CUSTARD	
Mauri RAP Custard Mix	1.000kg
Cold tap 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.

Once the RAP Custard is made-up the product can be kept at 4°C (refrigerator temperature) for up to 4 days, provided good sanitation and handling practices occur. If other ingredients are incorporated such as creams, fruits, liqueurs, etc., then this may have an effect on the shelf life.

HOT CROSS BUNS

STEP 1

Place Group 1 ingredients 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

Add fruit (Group 2) and mix through on slow speed for 1 minute until evenly distributed.

STEP 3

Scale buns into 60g pieces.

STEP 4

Intermediate proof for 10 minutes.

STEP 5

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

STEP 6

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

STEP 7

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

STEP 8

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

STEP 9

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

STEP 10

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 172 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.