

**CAKE, SPONGE & MUFFIN, SWEET GOODS**

## DULCE DE LECHE HOT CROSS BUNS

Soft, spiced buns filled with creamy dulce de leche and then sprinkled with salt.

They offer a rich sweet and salty caramel flavour with every bite. Topped with a traditional cross, these buns are a deliciously indulgent treat for Easter!

### INGREDIENTS

INGREDIENTS	WEIGHT
Hot Cross Buns	
Mauri Bun Bread Mix	2.000kg
Mauri Instant Dried Yeast	0.030kg
OR	
Mauri Compressed Yeast	0.090kg
Mixed Spice	0.015kg
Water (variable)	1.000kg
White Cross	
Mauri PF White Cross Mix	As required for crossing
Caramel Filling	
Milk	1.440kg
Caster Sugar	0.75kg
Bicarb Soda	0.004kg
Vanilla Essence	0.010kg

### METHOD

#### CARAMEL FILLING

##### STEP 1

Combine milk, sugar and bicarb soda in a heavy saucepan.

##### STEP 2

Bring to the boil, once boiling reduce to a simmer.

##### STEP 3

Continue to simmer uncovered, stirring occasionally to avoid the bottom burning.

##### STEP 4

Once simmered for 35 – 45 minutes, mixture will thicken and caramelise.

#### STEP 5

Remove from heat and stir in vanilla.

#### STEP 6

Transfer to a bowl and refrigerate.

### DULCHE DE LECHE HOT CROSS BUNS

#### STEP 1

Place Mauri Bun Bread Mix, yeast, spice and water in spiral mixer. Mix for 2 minutes on slow speed and for 5 minutes on fast or until optimum dough development to achieve a finished dough temperature of 26-28°C.

#### STEP 2

Scale buns at 80g.

#### 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 in straight rows to allow for easier piping.

#### STEP 6

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

#### STEP 7

Make up Mauri White Cross Mix and apply to buns.

#### STEP 8

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

#### STEP 9

Remove from oven, brush immediately with sugar wash. Sprinkle over sea salt flakes and place on cooling racks.

#### STEP 10

Using a round piping nozzle, pierce the side of each bun to create a cavity for caramel filling.

#### STEP 11

Pipe caramel filling into each bun with a size 7 round piping nozzle. The nozzle should be inserted approximately 10mm into the bun and pulled down while filling.



Product: 86002 Mauri Bun Bread Mix 12.5kg, 80576 White Cross Mix 10kg.

Finished Product Shelf Life: Product is best enjoyed fresh on the day of bake.

Storage temperature: refrigerated below 5°C.

Yield: Makes approximately 40 buns.