

BREAD MIXES, SWEET BREAD MIX

MUD CHOC CHIP HOT CROSS BUNS

This choc infused version of the classic hot cross bun is a must for all chocolate lovers this season!

INGREDIENTS

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WEIGHT (KG OR L)

Mud Choc Chip Hot Cross Buns

Group 1

Mauri Bun Bread Mix 5.000kg

Mauri Instant Dried Yeast or 0.075kg

Mauri Compressed Yeast 0.250kg

Water (variable) 2.500kg

Group 2

Mauri Chocolate Mudcake Mix 1.000kg

White choc chips 0.840kg

Milk choc chips 1.045kg

WHITE CROSS MIX

Mauri Palm Free White Cross Mix 1.000kg

Cold water 0.200kg*

*Or sufficient water to give the desired piping consistency

METHOD

MAURI BUN BREAD MIX

STEP 1

Place all 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 Group 2 ingredients and mix through on slow speed for 1 minute until evenly distributed.

STEP 3

Scale buns into 80g 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

Make up Mauri Palm Free White Cross Mix and apply to the buns.

STEP 9

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

STEP 10

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

WHITE CROSS MIX

STEP 1

Place cold water in bowl and add Mauri Palm Free White Cross Mix.

STEP 2

Mix with hand whisk or mixer to develop a smooth paste.

STEP 3

Once the paste is mixed, keep covered to prevent a skin forming on the surface.

STEP 4

Pipe onto bun dough after proving, prior to placing in the oven.

YIELD

Makes approximately 133 buns

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Store in a dry location, below 25°C.