



ORANGE & ALMOND HOT CROSS BUNS

Orange & Almond Hot Cross Buns offer a zesty twist on the classic. Soft, spiced buns are infused with orange zest and mixed peel, studded with almonds, creating a delightful balance of citrus and nutty flavours - perfect for Easter!

INGREDIENTS

INGREDIENTS	WEIGHT
Orange & Almond Hot Cross Buns	
Mauri Bun Bread Mix	2.000kg
Mauri Instant Dry Yeast	0.003kg
OR	
Mauri Compressed Yeast	0.090kg
Orange Juice	0.400kg
Water	0.600kg
Slithered Almonds	0.150kg
Mixed Peel	0.350kg
Cross Mix	
Mauri Cross Mix	As required for crossing
Topping	
Flaked Almonds (as topping)	0.150kg
Orange Sugar Wash for Glazing	
Orange Zest	0.005kg
Sugar Wash	0.500kg



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; 104068 Cross Mix 10kg

Yield: Makes approximately 40 buns.

METHOD

Orange & Almond Hot Cross Buns

1. Place Mauri Bun Bread Mix, yeast, water and orange juice 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.
2. Once dough has developed, mix in mixed peel and slithered almonds on slow speed for 2 minutes or until evenly distributed.
3. Scale buns at 80g.
4. Intermediate proof for 10 minutes.
5. Mould by hand or as per manufacturer's recommended settings through machine.
6. Tray up buns in straight rows to allow for easier piping.
7. Proof for 45-50 minutes at 85% humidity, 37°C.
8. Sprinkle flaked almonds over buns.
9. Make up Mauri Cross Mix and apply to buns.
10. Bake at 210°C for 18-20 minutes or until golden brown.
11. Mix orange zest into sugar wash, and brush onto buns immediately. Place onto cooling racks.