

BREAD MIXES, SWEET BREAD MIX

PREMIUM HOT CROSS BUNS

A family favourite & Easter time staple! This delicious Premium Hot Cross Bun recipe has been developed using our Bun Bread Mix, making these 'eggcasionally' fast and easy to prepare. Try it today!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
Mauri Bun Bread Mix	5.000kg
Mauri Instant Dried Yeast OR	0.075kg
Mauri Compressed Yeast	0.225kg
Water (Variable)	2.500kg

METHOD

STEP 1

Place products into a bowl and mix in a spiral mixer for 2 minutes on 1st speed, then 7-9 minutes on 2nd speed, or until optimum dough development to achieve a finished dough temperature of 26-28°C.

STEP 2

Add fruit, chocolate, spices or other ingredients depending on the chosen flavour variation.

STEP 3

Mix through on slow speed until evenly distributed.

STEP 4

Scale buns into 80g pieces.

STEP 5

Intermediate proof for 10 minutes.

STEP 6

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

STEP 7

Tray up buns (6x5), ensuring buns are placed in straight rows to allow for easier piping.

STEP 8

Proof for 40-60 minutes at 85% relative humidity, 38°C.

STEP 9

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

STEP 10

Bake at 180-190°C for approximately 18 minutes or until golden brown.

STEP 11

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

**Yield: Makes 95 -100 buns at 80g portions.*

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Storage temperature: ambient below 25°C.