



# 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 'egg-ceptionally' 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                  |
| <b>Cross Mix</b>             |                          |
| Mauri Cross Mix              | As required for crossing |

## PRODUCTS

86002 Bun Bread Mix 12.5kg; 104068 Cross Mix 10kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack); 10897 Compressed Yeast 12kg

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

## METHOD

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.
2. Add fruit, chocolate, spices or other ingredients depending on the chosen flavour variation.
3. Mix through on slow speed until evenly distributed.
4. Scale buns into 80g pieces.



5. Intermediate proof for 10 minutes.
6. Mould by hand or as per manufacturer's recommended settings through machine.
7. Tray up buns (6x5), ensuring buns are placed in straight rows to allow for easier piping.
8. Proof for 40-60 minutes at 85% relative humidity, 38°C.
9. Make up the Mauri Cross Mix and apply to the buns.
10. Bake at 180-190°C for approximately 18 minutes or until golden brown.
11. Remove from oven and brush immediately with sugar wash and place on cooling racks.