

BREAD MIXES

SWEET FRUIT & CUSTARD BRIOCHE BUNS

A unique Easter recipe, these Sweet Fruit and Custard Brioche Buns combine a velvety custard filling topped with the sweet burst of berries wrapped in the soft, rich exterior of Brioche. Created using our easy-to-use MAURI Bun Bread mix, these are sure to spark joy and satisfy this Easter.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
BUN MIX	
MAURI Bun Bread Mix	1.250kg
MAURI Instant Dried Yeast or	0.018kg
MAURI Compressed Yeast	0.056kg
Water (variable)	0.625kg
Castor Sugar (to sweeten dough)	0.110kg
Blueberries, Blackberries or Raspberries	15-20g to serve
RAP CUSTARD	
MAURI RAP Instant Custard Mix	0.250kg
Cold water	0.625kg

METHOD

BUN MIX

STEP 1

Add MAURI Bun Bread Mix, yeast, water and castor sugar to 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

Place the dough covered in a bowl and allow to rest for 20 minutes.

STEP 3

Cut and portion dough into 70g pieces. Mould individual dough pieces into tight round balls and place onto baking tray ready for proofing.

STEP 4

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

STEP 5

Egg wash the tops of each bun. Then using your fingers, create a small cavity in each pre proofed bun and pipe RAP Custard into each cavity. On top of the custard place several pieces of either raspberries, blueberries or blackberries.

STEP 6

Bake for 12-15 minutes (no steam) at 180-190°C.

RAP CUSTARD

STEP 1

Add cold tap water and MAURI RAP Instant Custard Mix to bowl.

STEP 2

Blend on low speed for 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on high speed.

STEP 4

Leave to stand for 10-15 minutes prior to use.

*Yield: Makes 28-30 buns at 70g portions.

Once the RAP Custard is made-up the product can be kept at 4°C (refrigerator temperature) for up to 4 days, provided good sanitation and handling practices occur. If other ingredients are incorporated such as creams, fruits, liqueurs, etc., then this may have an effect on the shelf life.

These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Store below 5°C.