AP Brioche Paste Fruit Hot Cross Brioche Bun Recipe

INGREDIENTS

Stage 1

36231 AP Bun Mix	5.000kg
110586 AP Brioche Concentrate Paste	1.000kg

Stage 2

105647 Compressed Yeast	0.510kg
Water Variable	2.250L

Stage 3

105684 AP Mixed fruit	2.100kg

Stage 4

36261 Easter Crossing Recipe Card

METHOD

1. Using spiral mixer place stage 1 ingredients into mixer. Then add stage 2.
2. Mix on 1st speed for 2 minutes
3. Mix on 3rd speed for 6 -10 minutes or until the dough is well developed.
4. Add stage 3 and mix through dough until fully incorporated.
5. Achieve a finished dough temperature of 28 – 30°C
6. Rest for 10 minutes
7. Scale into desired weights. 2.4kg dough piece for bun divider roller.
8. Rest for a further 10 minutes
9. Place in the Bun divider Roller.
10. Place 5 x 8 on a standard baking tray lined with Silicone Paper.
11. Prove for approx. 30 minutes until desired height is reached. Proofer settings 38°C @ 75 – 80% RH
12. While proving prepare Stage 4 recipe card. Once proved cross each bun with crossing mix.
13. Bake at 180°C for 14 - 15 minutes. Use a small amount of steam in initial stages of baking.



1300 650 855
www.alliedpinnacle.com

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.