Premium Hot Cross Buns

INGREDIENTS

Stage 1

26732 Perfection Flour	10.000kg
100224 Salt Superfine Iodised	0.120kg
103917 Bakedoh Instant	0.100kg
105670 Caster Sugar	1.200kg
105299 Qualbake	0.800kg
105647 Yeast Compressed	0.600kg
Water variable	5.400kg

Stage 2

105658 Melange a la Greque	0.250kg

Stage 3

105684 Mixed Fruit No Peel	3.800kg

ADDITIONAL NOTES

- If scaled at 80g units the yield from this recipe is 290 units.

METHOD

1. Place all stage 1 ingredients into mixing bowl. Mix on 1st speed for 2 minutes.
2. Mix for a further 8 minutes on 2nd speed, or until fully developed.
3. Add Stage 2 and mix on 2nd speed for 1 – 2 minutes until evenly dispersed.
4. Add Stage 3 on 1st speed and mix until fruit has been evenly dispersed. Finished dough temperature 27°C - 28°C
5. Rest for 10 minutes on the bench covered with a plastic sheet.
6. Scale at 2.4kg and rest for 10 – 15 minutes covered
7. Cut out on bun divider rounder and tray up as required. Suggested tray up for 80g bun is 6x9
8. Prove for 40 – 50 minutes 75% R.H @ 38°C
9. Once proved cross each bun with 105326 AP Easter Bun Cross Mix
10. Bake at 200°C for approx. 20 – 25 minutes with no steam.
11. Brush / Wash buns with 105406 AP Bun Glaze Natural
12. Allow buns to cool before packing



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