



Brioche Style Easter Pull Apart

A delicious twist to the traditional Hot Cross Bun, perfect for sharing with friends and family!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
GROUP 1	
Mauri Bun Bread Mix	5.000kg
Dried Yeast	0.085kg
Water	2.100L
Eggs	0.250kg
GROUP 2	
Mixed Spice	0.125kg
Butter	0.500kg
GROUP 3	
Sultanas	1.250kg
Currants	1.250kg
Brown Sugar	0.750kg
Mixed Spice	0.015kg

PRODUCTS

86002 Bun Bread Mix 12.5kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack)



METHOD

1. Place the Sultanas and Currants into lukewarm water and allow to soften slightly while preparing the dough.
2. Mix and develop group 1 ingredients in a spiral mixer for 2 mins on slow speed followed by 3 mins on speed 2.
3. Add the spice blend and about 1/3 of the butter. Mix for a further 5 mins adding the remaining butter in 1/3 increments.
4. Add the drained fruit. Fold through gently on speed 1 taking care not to crush the fruit.
5. Place the dough into a lightly floured container and allow the dough to rest for 30 mins.
6. Gently tip the dough out onto a floured surface.
7. Scale the dough into 1.5kg portions. Mould into a rectangular shape and allow to rest for 5 mins.
8. Roll the dough out to a rectangle: 1m long by 30 cm.
9. Spread approx 150g of the brown sugar and spice blend over the dough piece.
10. Roll up the dough like a swiss roll. Spray the final edge with water to help it seal.
11. Trim the ends and divide the roll into three pieces.
12. Using a dough scraper, make about 10 cuts into the roll, leaving a 2cm edge along the top.
13. Turn the roll to create a circular shape, and place onto a prepared baking tray. Bake at 185°C for 20-25 mins or until baked through and lightly golden in colour.
14. Remove from oven and brush immediately with sugar wash and place onto cooling racks.
15. Once cool, top with fondant as desired.