



CHOCOLATE LOVERS HOT CROSS BUNS

This chocolate infused version of the classic hot cross bun is a must for all chocolate lovers this Easter season! Using our versatile Mauri Bun Bread Mix this is an indulgent and decadent recipe which is bound to delight.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CHOCOLATE LOVERS HOT CROSS BUNS	
Mauri Bun Bread Mix	5.000kg
Mauri Instant Dried Yeast or	0.075kg
Mauri Compressed Yeast	0.225kg
Water (variable)	2.500kg
CHOCOLATE	
Cocoa	0.250kg
Chocolate Chips	0.500kg
Melted Chocolate For Cross Mix	(variable)
Sugar Wash	(variable)

PRODUCTS

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

Yield: 100 -110 buns at 80g portions.



METHOD

BUN MIX

1. Weigh out all basic dough ingredients.
2. Mix in Spiral Mixer for 2 mins on 1st speed, 7-9 mins on 2nd speed or until dough reaches optimum development.
3. Add chocolate ingredients of cocoa and chocolate chips.
4. Mix through on slow speed until evenly distributed.
5. Scale dough at 80grams per bun.
6. Intermediate proof for 10 mins.
7. Mould by hand or as per manufacturers recommended settings through machine.
8. Tray up buns (6x5), ensuring buns are placed in a straight row to allow for easier piping.
9. Final proof time 40 - 60 mins.
10. Proofer settings at 85% relative humidity, 38°C.
11. Melt Chocolate for Cross Mix and apply.
12. Bake until golden brown, approx. 18 mins at 180 - 190°C.
13. Remove from oven and wash immediately with Sugar Wash and place on cooling racks.