



Hot Cross Buns

Whether you prefer the traditional fruit, the cheeky chocolate or something with a twist, we have a recipe for you! Try these delicious variations on the traditional Hot Cross Bun.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
BASIC DOUGH	
Mauri Bun Bread Mix	5.000kg
Dried Yeast OR	0.075kg
Compressed Yeast	0.225kg
Water (Variable)	2.500L
TRADITIONAL STYLE	
Sultanas	0.650-1.750kg
Currants	0.650-1.750kg
Mixed Spice	0.100kg
Cross Mix	(Variable)
Sugar Wash	(Variable)
CHOCOLATE LOVERS	
Cocoa	0.250kg
Chocolate Chips	0.500kg
Melted Chocolate For Cross Mix	(Variable)
Sugar Wash	(Variable)
APRICOT & ALMOND	
Apricots (dried)	1.250kg



INGREDIENTS	WEIGHT (KG OR L)
Almonds (blanched & sliced)	1.250kg
DATE & WALNUT	
Dates (chopped)	1.250kg
Walnuts (chopped)	1.250kg
Cinnamon	0.063kg
INDULGENT CHOC CHERRY	
Cocoa	0.250kg
Chocolate Chips	0.500kg
Morello Cherries	0.650kg
Colour the Cross Mix cherry pink with the juice from the cherries	(Variable)
Sugar Wash	(Variable)
CROSS MIX	
Cross Mix	Use as required for crossing

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; 104068 Cross Mix 10kg

METHOD

1. Weigh out all basic dough ingredients.
2. Mix in Spiral Mixer for 2mins on 1st speed, 7-9mins on 2nd speed or until dough reaches optimum development.



3. Add fruit, chocolate, spices or other ingredients depending on the chosen flavour variation.
4. Mix through on slow speed until evenly distributed.
5. Scale dough at 80grams per bun.
6. Intermediate proof for 10mins.
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. Mix up Cross Mixture 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.