



Miso Custard AND White Chocolate Hot Cross Buns

Miso custard and white chocolate hot cross buns make a delightful Easter treat, combining the rich, creamy, sweet-and-salty miso custard with the sweetness of white chocolate in soft, fluffy buns. This unique twist on a classic adds a surprising depth of flavour, perfect for a festive and indulgent Easter celebration.

INGREDIENTS

INGREDIENTS	WEIGHT
Hot Cross Buns	
Mauri Bun Bread Mix	2.000kg
Mauri Instant Dry Yeast	0.003kg
OR	
Mauri Compressed Yeast	0.090kg
Water (Variable)	1.000kg
White Chocolate Bits	0.400g
Cross Mix	
Mauri Cross Mix	As required for crossing
Miso Caramel	
Miso Paste	0.150kg
Sugar	0.225kg
Water	0.150kg
RAP Custard	
Mauri RAP Custard Mix	0.375kg
Cold Water	0.940kg
Glaze	

**INGREDIENTS**

(for glazing)

WEIGHT

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; 16581 RAP Instant Custard Mix 15kg; 104068 Cross Mix 10kg

Yield: Makes approximately 40 buns.

METHOD

Miso Caramel

1. Combine sugar and water in a pot and heat over medium heat until the sugar dissolves. Continue cooking until the syrup turns a light golden color.
2. Whisk in miso paste over heat until smooth, then remove from heat and transfer to a heatproof bowl to cool.

RAP Custard

1. Add cold water and Mauri RAP custard mix to mixing bowl.
2. Blend on low speed for 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on high speed.
4. Set aside for 15 minutes.



Miso Custard

1. Whisk cooled miso caramel and RAP custard together until smooth and fully Cool in the refrigerator.

Hot Cross Buns

1. Place Mauri bun bread mix, yeast and water in spiral mix for 2 minutes on slow speed and for 5 minutes on fast or until optimum dough development to achieve a finished dough temperature of 26-28°C.
2. Once dough has developed, mix in white chocolate on slow speed for 2 minutes or until evenly distributed.
3. Scale buns into 80g
4. Intermediate proof for 10
5. Mould by hand or as per manufacturer's recommended settings through
6. Tray up buns, ensuring buns are placed in straight rows to allow for easier
7. Proof for 45-50 minutes at 85% humidity, 37°C.
8. Make up Mauri Cross Mix and apply to the buns
9. Bake at 210°C for 18-20 minutes or until golden
10. Remove from oven and brush immediately with sugar wash and place on cooling

Assembly

1. Once the buns have cooled completely, use a round piping nozzle to pierce the side of each bun, creating a cavity for the custard filling.
2. Remove the miso custard from the fridge and pipe it into the buns using a size 7 round nozzle, inserting it about 10mm into the bun and pulling it down while