



Pistachio Hot Cross Bun

A fresh take on an Easter favourite. Traditional hot cross bun filled with velvety pistachio custard for a rich, indulgent finish, made for sharing this Easter.

INGREDIENTS

INGREDIENTS	WEIGHT
Hot Cross Buns	
Mauri Bun Bread Mix	2.000kg
Mauri Instant Dried Yeast	0.003kg
OR	
Mauri Compressed Yeast	0.090kg
Water (Variable)	1.000kg
Sugar Wash (for glazing)	As required
Crushed Pistachio (for topping)	As required
White Cross	
Mauri Cross Mix	As required for crossing
Pistachio Custard	
Mauri RAP Instant Custard Mix	0.375kg
Water	0.940kg
Pistachio Spread	0.270kg

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



METHOD

Hot Cross Buns

1. Place Mauri Bun Bread Mix, yeast and water in a spiral mixer. 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, scale buns into 80g pieces.
3. Intermediate proof for 10 minutes.
4. Mould by hand or using the manufacturer's recommended machine settings.
5. Tray up buns in straight rows to allow for easier piping.
6. Proof for 45-50 minutes at 85% humidity, 37°C.
7. Make up Mauri Cross Mix and apply to the buns.
8. Bake at 210°C for 18-20 minutes or until golden brown.
9. Remove from the oven, brush immediately with the sugar wash, and transfer to cooling racks.
10. Sprinkle crushed pistachios over hot buns to adhere to the glaze.

Pistachio Custard

1. Add cold water and Mauri RAP Instant Custard Mix to a 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.
5. Whisk in pistachio spread.



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. Pipe the custard into the buns using a size 7 round nozzle, inserting it about 10mm into the bun and pulling it down while filling.