



Red Velvet Hot Cross Buns

A creative and flavourful version of the classic hot cross bun, with a fun red crumb colour.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
Red Velvet Hot Cross Buns	
GROUP 1	
Mauri Bun Bread Mix	5.000kg
Mauri Instant Dry Yeast or	0.075kg
Mauri Compressed Yeast	0.225kg
Cocoa Powder	0.190kg
Water (variable)	2.500kg
GROUP 2	
Red food colour	0.095kg
CROSS MIX	
Mauri 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



Mauri Bun Bread Mix

1. Place all Group 1 ingredients into a bowl and mix in a spiral mixer for 2.5 minutes on 1st speed, then 4.5 minutes on 2nd speed, or until optimum dough development to achieve a finished dough temperature of 26-28°C.
2. Add Red Food Colour (Group 2) and mix through on slow speed for 1 minute until evenly distributed.
3. Scale buns into 60g pieces.
4. Intermediate proof for 10 minutes.
5. Mould by hand or as per manufacturer's recommended settings through machine.
6. Tray up buns, ensuring buns are placed in straight rows to allow for easier piping.
7. Proof for 45-50 minutes at 85% relative humidity, 37°C.
8. Make up Mauri Cross Mix and apply to the buns.
9. Bake at 210°C for approximately 18 - 20 minutes or until brown.
10. Remove from oven and brush immediately with sugar wash and place on cooling racks.

WHITE CROSS MIX

1. As required for crossing

YIELD

1. Makes approximately 134 buns