



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Hot Cross Bun

HOT CROSS BUNS

INGREDIENTS

Group 1

| Ingredient | KG |
|---------------------------------|-------|
| Flour | 1.000 |
| Baktem Blue 20% Bun Concentrate | 3.200 |
| Yeast | 0.900 |
| Water | 8.500 |
| Currants | 6.000 |
| Sultanas | 1.250 |
| Peel | 0.150 |
| Bun spice to taste | - |
| Total Weight: 21.000 | |

METHOD

Hot Cross Buns

1. Place all of the ingredients (except mixed fruit) into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Scale at 60g per bun.
5. Prove for approximately 50-55 minutes.
6. Cross with Bakels RTU Crossing Paste.
7. Bake at 230°C (446°F) for 12-15 minutes.

8. Glaze with Bakels RTU bun glaze.