

ARTISAN HOT CROSS BUNS (USING ARTISAN 7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
Bakers Flour	5.000
Water (cold)	3.750
Artisan 7% Concentrate	0.350
Honey	0.250
Salt	0.100
Bakels Instant Active Dried Yeast	0.065
Speculaas	0.005
Sultanas	1.500
Total Weight: 11.020	

METHOD

1. Place Group 1 ingredients in mixing bowl and commence mixing.
2. Develop dough well.
3. Add Group 2 ingredient and mix through. Finish dough temperature 28°C.
4. All dough to recover for 60 minutes, scale and mould.
5. Prove then pipe on crosses using Pettina Choux Paste Mix Recipe No. 3290A or Bakels Crossing Mix.
6. Bake at 200°C.

Notes: When using compressed yeast use 3 times that of Instant Active Dried Yeast.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Hot Cross Bun