



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Hot Cross Bun

HOT CROSS BUNS (USING BAKTEM RED V)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Baktem Red V	5.000	20.00
Bakels Instant Active Dried Yeast	0.650	2.60
Water (Variable)	15.500	62.00
Fruit	5.000	20.00
Apito Bun Spice Essence	0.100	0.40
Cinnamon or Mixed Spice	0.100	0.40
Total Weight: 51.350		

Yield: For chocolate hot cross buns delete all spices and replace sultanas with chocolate chips. Add 1.8% of Pettina or Apito Chocolate Paste for flavour.

METHOD

1. Place all ingredients in mixing bowl with exception of fruit and APITO BUN SPICE ESSENCE.
2. If using powdered spices, these should be added with the flour.
3. Blend BAKELS INSTANT ACTIVE DRY YEAST through the ingredients.
4. Add water.
5. Thoroughly develop the dough.
6. Finally, add fruit and APITO BUN SPICE ESSENCE and mix through.
7. Finished Dough Temperature 30°C.

8. If using compressed yeast, FDT 27°-20°C.
9. Floor time 10-15 minutes.
10. Divide and mould.
11. Prove, then pipe on crosses using PETTINA CHOUX PASTE MIX (see recipe No. 32900A) or BAKELS CROSSING MIX.
12. Bake without steam at 218°C
13. Note: BAKELS BAKTEM RED, being a complete concentrate, makes it unnecessary to use a bread/bun improver.