



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Hot Cross Bun

HOT CROSS BUNS (USING HAMBURGER MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Plain Flour	25.000	100.00
Sugar	2.500	10.00
Salt	0.450	1.80
Dobrim 500	0.125	0.50
Hamburger Mix	5.000	20.00
Bakels Instant Active Dried Yeast	0.625	2.50
Water (Variable)	15.625	62.50
Fruit	3.125	12.50
Apito Bun Spice Essence	0.125	0.50
Cinnamon	0.075	0.30
Mixed Spice	0.125	0.50

Total Weight: 52.775

Yield: When using compressed yeast use 1.875kg (3 times that of Instant Active Dried Yeast) 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, add water and commence mixing.
2. Develop dough well in the machine.
3. Finally add fruit and APITO BUN SPICE FLAVOURING PASTE and mix through. Finished Dough

Temperature 28°C.

4. Allow dough to recover 10 minutes then divide and roll.

5. Prove then pipe on crosses using PETTINA CHOUX PASTE MIX Recipe No. 3290A or BAKELS CROSSING MIX .

6. Bake at 200°C.