



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Hot Cross Bun

HOT CROSS BUNS (USING MERITA V)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Sugar	2.500	10.00
Salt	0.450	1.80
Dobrim 500	0.125	0.50
Merita V	2.000	8.00
Bakels Instant Active Dried Yeast	0.650	2.60
Water (Variable)	16.250	56.00
Fruit	5.000	20.00
Apito Bun Spice Essence	0.100	0.40
Cinnamon	0.075	0.30
Mixed Spice	0.100	0.40

Total Weight: 52.250

METHOD

1. Place all ingredients in mixer, add water and commence mixing.
2. Develop dough well in the machine.
3. Finally, add fruit and APITO BUN SPICE ESSENCE and mix through.
4. Finished dough temperature 28°C.
5. Allow dough to recover 10 minutes then divide and roll.
6. Prove and pipe on crosses using PETTINA CHOUX PASTE MIX.

7. Bake without steam at 230°C.