



Bread & Rolls - Sweet Buns - Fruit and Spiced Buns

Recipe No:

R101 - R101b

HOT X CROSS BUNS

USING BAKELS BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	BAKELS BUN CONCENTRATE	0.600	15%
	BAKELS INSTANT ACTIVE YEAST	0.075	1.9%
	Water (variable)	2.300	58%
2	Cinnamon	0.020	0.5%
	Mixed Spice	0.050	1.25%
	APITO BUNSPICE ESSENCE	0.010	0.25%
	Mixed Fruit	1.000	25%

Total Weight	8.055
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Method:

1. No time dough.
2. Place Group 1 in machine bowl and develop thoroughly.
3. Add Group 2 and mix through (gently to avoid fruit damage).
4. Dough temperature 30-31°C.
5. Allow dough to recover 5 minutes.
6. Scale and mould as desired.
7. Pipe on crosses before baking at 200°C.

Notes: If using Compressed yeast use 225g in the above recipe.
For bun crosses use Bakels Cross Mix (3293) or Mastermix Choux paste (3289)

Yield: 11 dozen buns scaled at 60g.