



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Easter

## EASTER ALMOND HOT CROSS BUNS

### INGREDIENTS

#### Group Ingredients

| Ingredient                     | KG           |
|--------------------------------|--------------|
| <b>Hot Cross Bun Full Mix</b>  | 2.000        |
| Bun Spice                      | 0.048        |
| Wet Yeast                      | 0.160        |
| Water                          | 0.900        |
| Bakers Mix Blue Label (soaked) | 1.000        |
| Persipan Fancy                 | 0.250        |
| Flaked Almonds                 | 0.100        |
| <b>Total Weight:</b>           | <b>4.458</b> |

### METHOD

Place all ingredients (except the Bun Spice and Mixed Fruit) into the mixing bowl and mix for 1 minute on slow speed. Add the Bun Spice and mix for 4 minutes on slow speed. Add the Bakers Mix and mix for a further 1 minute on slow speed. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale out 1800g. First proof 10 minutes. Final proof 45-50 minutes. Pipe on cross using Bakels Cross Mix or Choux Paste. Sprinkle Flaked Almonds on top. Bake at 230°C for 12 minutes. After baking brush with Bun Glaze.