



- Easter

Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**

**R120 - R120k**

## **HOT CROSS BUNS**

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	FINO BREAD AND ROLL CONCENTRATE	0.500
	Flour	5.000
	Cinnamon	0.025
	Mixed Spice	0.100
	Sugar	0.400
	MASTERFAT (optional)	0.200
	BAKELS INSTANT ACTIVE YEAST	0.135
	Water (variable)	2.800
2	NZB BUNSPICE ESSENCE	0.015
	Mixed Fruit	1.800

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<b>Total Weight</b>	<b>10.975</b>
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**Method:**

1. No time dough.
2. Place Group 1 in machine bowl and develop thoroughly.
3. Add Group 2 and clear.
4. Dough temperature 30-31°C (86-88°F).
5. Allow dough to recover 5 minutes.
6. Scale and mould as desired.
7. Pipe on crosses before baking at 220°C (430°F).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
If using Compressed Yeast, use 400g (1lb) in above recipe.

**Yield:** 15 dozen buns scaled at 60g (2 1/2oz).