



## HOT CROSS BREAD & LEMON PUDDING

### INGREDIENTS

#### Group : Hot Cross Buns

Ingredient	KG
Bread flour	1.000
<u>Baktem Blue 20% Bun Concentrate</u>	0.200
Yeast	0.056
Water	0.530
Currants	0.375
Sultanas	0.075
Mixed peel	0.009
Bun spice	0.009
<b>Total Weight:</b>	<b>2.254</b>

#### Group : Hot Cross Buns finishing

Ingredient	KG
<u>RTU Crossing Paste</u>	-
<u>Bun Glaze RTU</u>	-
<b>Total Weight:</b>	<b>0.000</b>



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Bakery



### OCCASION

Easter



### FINISHED PRODUCT

Hot Cross Bun

## Group : Assembly

Ingredient	KG
Hot Cross Buns as above (at least 1 day old) x 36	-
<a href="#">RTU Lemon Cream Filling</a>	1.800
Large eggs x 18	-
Double cream	1.800
Milk	1.800
Vanilla extract	0.045
Caster sugar	0.660
Zest of a lemon x 3	-
<b>Total Weight:</b>	<b>6.105</b>

## METHOD

### Hot Cross Buns

1. Add all ingredients (except fruit, peel and spice) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Add fruit, peel and spice and mix for 1 minute on slow speed.
4. Dough temperature should be 24-26°C.
5. Scale at 60g and mould into round shape.
6. Prove for 50-55 minutes at 27°C.
7. Cross with [RTU Crossing Paste](#).
8. Bake at 230°C for 12-15 minutes.
9. Glaze with [Bun Glaze RTU](#).

### Assembly (per tin)

1. Split and fill 12 hot cross buns with 500g [RTU Lemon Cream Filling](#).
2. Place them into a large lined rectangular cake tin.
3. In a bowl, whisk together the eggs, cream, milk and remaining [RTU Lemon Cream Filling](#), vanilla extract and 165g of the sugar.
4. Once thoroughly whisked, pour over the filled hot cross buns.
5. Mix together the remaining sugar and lemon zest, then sprinkle over the top of the buns ensuring an equal covering.
6. Bake at 160°C for approx. 75 minutes.