



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter



## FINISHED PRODUCT

Hot Cross Bun

# HOT CROSS BUNS

## BAKTEM RED 10% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<b>Baktem Red 10% Soft Roll Concentrate</b>	1.000	10.00
Sugar	1.000	10.00
Yeast	0.600	6.00
Water	5.500	55.00
Currants	3.750	37.50
Sultanas	0.780	7.80
Peel	0.100	1.00
Bun spice	0.090	0.90

**Total Weight:** 22.820

**Yield:** 379 hot cross buns

### METHOD

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](#).

## BAKTEM BLUE 20% BUN CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<a href="#">Baktem Blue 20% Bun Concentrate</a>	2.000	20.00
Yeast	0.562	5.62
Water	5.310	53.10
Currants	3.750	37.50
Sultanas	0.780	7.80
Peel	0.090	0.90
Bun spice	0.090	0.90
Total Weight: 22.582		

**Yield:** 376 hot cross buns

### METHOD

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](#).

### VOLTEM

### INGREDIENTS

## Group 1

Ingredient	KG
Bread flour	10.000
Brown sugar	1.140
Yeast	0.625
Shortening	0.570
<a href="#">Voltem®</a>	0.200
Salt	0.145
Water	10.260
Sultanas	2.280
Currants	0.850
Mixed peel	0.290
Bun spice to taste	-
<b>Total Weight: 26.360</b>	

**Yield:** 440 hot cross buns

## METHOD

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](#).