



## HOT CROSS S'MORES

### VOLTEM

### INGREDIENTS

#### Group : Group 1

Ingredient	KG
Bread flour	10.000
Brown sugar	1.140
Yeast	0.625
Shortening	0.570
<u>Voltem®</u>	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>	

#### Group : Assembly/Decoration

Ingredient	KG
<u>Rich Chocolate Fudgice</u>	-
<b>Total Weight: 0.000</b>	



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Bakery



### OCCASION

Easter



### FINISHED PRODUCT

Hot Cross Bun

## BAKTEM RED 10% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group : 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
<b>Total Weight:</b> 22.820		

#### Group : Assembly/Decoration

Ingredient	KG	%
<b>Rich Chocolate Fudgice</b>	5.000	-
<b>Total Weight:</b> 5.000		

**Yield:** 501 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.
3. Add remaining ingredients over 1 minute on slow speed.
4. Scale at 45g per bun and mould into round shapes.
5. Leave to rest for 3-4 minutes.
6. Prove for 50-55 minutes.
7. Cross with **RTU Crossing Paste**.
8. Bake at 230°C for 12-15 minutes.
9. Glaze with **Bun Glaze RTU**.

#### Assembly/Decoration

1. Warm **Rich Chocolate Fudgice**, until slightly runny.
2. Spoon 10g onto one half of the hot cross bun.
3. Add two marshmallow halves and lightly roast with a blow torch.

## BAKTEM BLUE 20% BUN CONCENTRATE

### INGREDIENTS

### Group : Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem Blue 20% Bun Concentrate</u>	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

### Group : Assembly Decoration

Ingredient	KG	%
<u>Rich Chocolate Fudgice</u>	5.130	-

**Total Weight:** 5.130

**Yield:** 513 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.
3. Add remaining ingredients over 1 minute on slow speed.
4. Scale at 45g per bun and mould into round shapes.
5. Leave to rest for 3-4 minutes.
6. Prove for 50-55 minutes.
7. Cross with RTU Crossing Paste.
8. Bake at 230°C for 12-15 minutes.
9. Glaze with Bun Glaze RTU.

### Assembly/Decoration

1. Warm Rich Chocolate Fudgice, until slightly runny.
2. Spoon 10g onto one half of the hot cross bun.
3. Add two marshmallow halves and lightly roast with a blow torch.