



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter



## FINISHED PRODUCT

Hot Cross Bun

# LEMON SWIRL

## BAKTEM RED 10% SOFT ROLL CONCENTRATE

### INGREDIENTS

#### Group : Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem Red 10% Soft Roll Concentrate</u>	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		

#### Group : Assembly/Decoration

Ingredient	KG	%
<u>RTU Lemon Cream Filling</u>	1.500	-
Total Weight: 1.500		

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.
3. Add remaining ingredients over 1 minute on slow speed.
4. Portion the dough into 1KG and pin out.
5. Spread 150g of [RTU Lemon Cream Filling](#) over the dough.
6. Roll the dough and scale at 70g.
7. Prove for 60 minutes.
8. Bake at 220°C for 12 minutes.

## BAKTEM BLUE 20% BUN CONCENTRATE

### INGREDIENTS

#### Group : 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		

#### Group : Assembly/Decoration

Ingredient	KG	%
<a href="#">RTU Lemon Cream Filling</a>	1.500	-
Total Weight: 1.500		

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.
3. Add remaining ingredients over 1 minute on slow speed.
4. Portion the dough into 1KG and pin out.
5. Spread 150g of [RTU Lemon Cream Filling](#) over the dough.
6. Roll the dough and scale at 70g.
7. Prove for 60 minutes.
8. Bake at 220°C for 12 minutes.

## VOLTEM

### INGREDIENTS

**Group : 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>	

**Group : Assembly/Decoration**

Ingredient	KG
<a href="#">RTU Lemon Cream Filling</a>	1.500
<b>Total Weight: 1.500</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.
3. Add remaining ingredients over 1 minute on slow speed.
4. Portion the dough into 1KG and pin out.
5. Spread 150g of [RTU Lemon Cream Filling](#) over the dough.
6. Roll the dough and scale at 70g.
7. Prove for 60 minutes.
8. Bake at 220°C for 12 minutes.