



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Hot Cross Bun, Multiseed,
Speciality Bun

MULTISEED HOT CROSS BUNS RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	7.500	75.00
<u>Country Oven® Multiseed Bread Concentrate</u>	2.500	25.00
Yeast	0.600	6.00
<u>Baktem Blue 20% Bun Concentrate</u>	0.500	5.00
Sugar	0.500	5.00
Water	5.000	50.00
Sultanas	3.000	30.00
Raisins	1.000	10.00
Candied peel	1.000	10.00
Total Weight: 21.600		

Yield: 242 hot cross buns

METHOD

1. Add all ingredients (except fruit and peel) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Dough temperature should be 22°C.
4. Add fruit and peel over 1 minute on slow speed to clear.
5. Scale at 80g per bun and tray up 8 x 5.
6. Prove for 60 minutes at 38°C relative humidity.

7. Cross with [RTU Crossing Paste](#).
8. Bake at 230°C for 16 minutes.
9. Glaze with [Bun Glaze RTU](#).