



# BRIOCHE CHELSEA BUNS

The month of May takes us to London, more specifically Chelsea, home of the Chelsea Bun. The recipe provided is based on MELLA BRIOCHE POF, giving the bun a more premium feel.

Chelsea Buns came into being as long ago as the 18th century and were originally baked in the bun house, which was an establishment frequented by the Hanoverian Royalty of the time. The Chelsea Bun House was demolished in 1839, but the sweet treat remains popular and can be found in bakeries throughout the UK.

## Chelsea

Chelsea sits in the "Royal Borough of Kensington and Chelsea", and was formed in 1963. It is the smallest borough in London and the second smallest district in England, making it one of the most densely populated administrative regions in the whole of the UK. It is an extremely affluent area containing famous department stores like Harrods and Harvey Nichols to name but two. It is also home to embassies, major museums and the Notting Hill Carnival, the largest in Europe. Last but not least, another famous site is Kensington Palace, a British royal residence.



### Brioche Chelsea Buns

using MELLA BRIOCHE POF

MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
<b>Total weight</b>	<b>15.000 kg</b>

- Mixing time:** 2 + 8 minutes, spiral mixer
- Dough temperature:** 26 – 27° C
- Bulk fermentation time:** 15 minutes
- Scaling weight:** 0.100 kg
- Intermediate proof:** none
- Instructions for use:** After the bulk fermentation time, roll the dough out to a thickness of approx. 5 mm. Wash the rolled-out dough with melted butter and sprinkle with brown sugar, cinnamon and sultanas. Roll the dough up tightly, cut into the desired size and place really closely together on a tray. Allow to prove and bake.
- Final proof:** approx. 50 minutes
- Baking temperature:** 200° C
- Baking time:** 20 minutes
- Instructions for use:** Wash with a sugar icing immediately after baking and sprinkle with granulated sugar.