

# Craft Malt Hot Cross Buns

## using IREKS CRAFT MALT and VOLTEX

**Dough:**

Wheat flour	10.000 kg
IREKS CRAFT MALT	1.500 kg
VOLTEX	0.150 kg
Sugar	1.500 kg
Margarine	1.500 kg
Whole egg	1.000 kg
Salt	0.100 kg
Yeast	0.600 kg
Milk, approx.	4.400 kg
Mixed spice	0.100 kg

Mixing time: 2 + 6 minutes

Sultanas, washed	1.500 kg
Currants, washed	1.500 kg
Candied orange peel/candied lemon peel	0.750 kg
<b>Total weight</b>	<b>24.600 kg</b>

Mixing time: 4 minutes, slow

Dough temperature: approx. 27° C

Bulk fermentation time: none

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: 20 minutes

Processing: round

Final proof: approx. 70 minutes

**Batter for crosses:**

Wheat flour	1.000 kg
Shortening	0.300 kg
Water	0.750 kg
<b>Total weight</b>	<b>2.050 kg</b>

Baking temperature: approx. 200° C

Baking time: approx. 15 minutes

Instructions for use: After the intermediate proof, divide into 30 pieces, mould round, place the dough pieces slightly apart on greased trays and allow to prove. Wash with egg at ¾ proof, add the cross and bake.

