

# Hot Cross Buns

using MELLA BRIOCHE POF

MELLA BRIOCHE POF	10.000 kg
Mixed spice	0.100 kg
Yeast	0.400 kg
Milk, approx.	4.600 kg
Sultanas, washed	1.500 kg
Currants, washed	1.500 kg
Candied orange peel/Candied lemon peel	0.750 kg
<b>Total weight</b>	<b>18.850 kg</b>

Mixing time: 2 + 8 minutes  
4 minutes, slow (work in fruit)

Dough temperature: approx. 27° C

Scaling weight: 1.800 kg

Intermediate proof: 20 minutes

Baking temperature: approx. 200° C

Baking time: approx. 15 minutes

Instructions for use: After the intermediate proof, divide into 30 pieces, mould round and place the dough pieces slightly apart on greased trays. Wash with egg at  $\frac{3}{4}$  proof, add the cross and bake.

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>



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