

Hot Cross Buns using MELLA BRIOCHE POF



Recipe for approx. 50 pieces of 22 cm Ø

Batter for crosses:

Wheat flour	1.000 kg
Shortening	0.300 kg
Water	0.750 kg
Total weight	2.050 kg

Instructions for use: Mix all the ingredients briefly until smooth.

Dough:

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
Total weight	18.850 kg

* Add the ingredients at the 2nd mixing time.

1st mixing time: 2 + 6 minutes, spiral mixer

2nd mixing time: 4 minutes slow

Dough temperature: approx. 28° C

Bulk fermentation time:	30 minutes
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	20 minutes
Instructions for use:	After the intermediate proof, divide into 30 pieces, mould round and place the dough pieces in greased rings. Wash with egg at $\frac{3}{4}$ proof, pipe the cross and bake.
Final proof:	approx. 90 minutes
Baking temperature:	190 – 200° C
Baking time:	17 – 20 minutes