

KERRY



Hot Cross Buns #1

Recipe



GROUP 1

Bakers Flour	10.000kg
Salt	0.150kg
Pinnacle Bakedoh Instant Improver 1%	0.125kg
Sugar	1.200kg
Pinnacle Yeast	0.600kg
Milk Powder	0.300kg
Pinnacle Qualbake Shortening	1.100kg
Water	5.500L

GROUP 2

Pinnacle Melange a la Greque	0.200kg
Pinnacle Cake & Bun Improver	0.050kg

GROUP 3

Pinnacle Mixed Fruit No Peel	1.200kg
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Method

1. Mix all Group 1 until fully developed.
2. Add Group 2 and mix on slow speed until evenly dispersed.
3. Add Group 3 and mix on slow speed until evenly dispersed.
4. Finished dough temp 27-28°C.
5. Scale up heads, and rest for 15 minutes.
6. Mould and tray up. Place into prover for 50 minutes (approximately 75% RH38°C).
7. Once product has proved, cross buns with **Pinnacle Easter Bun Cross Mix**.
8. Bake at 200°C for approximately 25 minutes.
9. When baked, wash with **Pinnacle Liquid Bunwash**, while still hot.

