

Cheese & Chorizo Hot Cross Buns

Recipe	Kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Mature cheddar cubed	0.350
Chorizo (or ham)	0.075
Macphie Crossing Mix	as required
Total	2.675

Method

- Mix Mella Brioche, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add cheese and chorizo on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

