

Cheese & Garlic Hot Cross Buns

| Ingredients | kg |
|----------------------|-------------|
| IREKS Mella Brioche | 1.500 |
| Yeast | 0.075 |
| Water | 0.675 |
| Mature cheddar cubed | 0.350 |
| Garlic crushed | 0.010 |
| Garlic butter glaze | As desired |
| Macphie Crossing Mix | as required |
| Total | 2.610 |

Method

- Mix Mella Brioche, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add cheese and garlic 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

