

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

