

Hot Cross Buns using VOLTEX

RECIPE SERVICE

Dough:

| | |
|---------------|-----------|
| Wheat flour | 10.000 kg |
| VOLTEX | 0.150 kg |
| Sugar | 1.500 kg |
| Margarine | 1.500 kg |
| Whole egg | 1.000 kg |
| Salt | 0.100 kg |
| Yeast | 0.600 kg |
| Milk, approx. | 4.000 kg |
| Mixed spice | 0.100 kg |

Mixing time: 2 + 6 minutes

| | |
|---|-----------------|
| Sultanas, washed | 1.500 kg |
| Currants, washed | 1.500 kg |
| <u>Candied orange peel/candied lemon peel</u> | <u>0.750 kg</u> |
| Total weight | 22.700 kg |

Mixing time: 4 minutes, slow
Dough temperature: approx. 27° C
Bulk fermentation time: none
Scaling weight: 1.800 kg/30 pieces
Intermediate proof: 20 minutes
Processing: round
Final proof: approx. 70 minutes

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Batter for crosses:

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

Baking temperature: approx. 200° C

Baking time: approx. 15 minutes

Instructions for use: After the intermediate proof, divide into 30 pieces, mould round, place the dough pieces slightly apart on greased trays and allow to prove. Wash with egg at $\frac{3}{4}$ proof, add the cross and bake.



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