

Malt & Date Hot Cross Buns

Recipe	Kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.750
IREKS Craft Malt	0.150
Sugar Rolled Diced Dates	0.400
Macphie Crossing Mix	as required
Total	2.875

Method

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

