

SPICE BUN CONCENTRATE

REF: PC280

Review date 08.10.01

Macphie Spice Bun Concentrate is a paste product, containing spice, for the production of hot X buns, spice buns, etc. The only other ingredients required are flour, sugar, yeast, water and dried fruit.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	32.000	70	0	<ul style="list-style-type: none"> Use water tempered to give a final dough temperature of 27°C (80°F). Mixing Time: <ul style="list-style-type: none"> Conventional Mixer - 10-12 minutes on middle speed. Spiral Mixer - 2 minutes on slow speed and 4-5 minutes on fast speed.* High Speed Mixer - 2-2½ minutes (11 watt hours per kilo of dough).* Do not overmix the dough. NOTE: Blend any fruit in on slow speed. Prove at 40°C (104°F) 85% R.H. for 50-60 minutes. For a 60g (2oz) unit, bake at 200°-230°C (400°-450°F) for 10-12 minutes. Bakers Grade/Bread Flour contains 10-12% protein. <p>*These conditions will fluctuate according to local conditions, flour grade and different processing plant.</p>
Macphie Spice Bun Concentrate	3.200	7	0	
Sugar	3.200	7	0	
Yeast (approx *)	2.000	4	8	
Water (approx *)	17.500	38	8	
Dried Fruit – As desired				
Total	57.900	127	0	

NOTES

- To improve moistness and shelf life, fruit should be soaked in water for up to a maximum of 30 minutes and then drained through a course sieve, preferably overnight, before adding into the dough towards the end of the mixing time.
- To give the ultimate gloss finish, spray, or brush **GlenGlaze/Sunglaze** onto the buns after proving. If desired, **Macphie Sweet Glaze** can be used after baking or use **Macphie Spiced Sweet Glaze**, which enhances the spicy taste and aroma even more.
- When making hot X buns, pipe on **Macphie Crossing Mix** just prior to baking to give a consistent, high quality finish.
- Products made from **Macphie Spice Bun Concentrate** will lend themselves to deep freezing and retarding.
- For a darker crumb colour, add 1½ dry mixed spice and ½% carameline colour to dough.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.