

White Chocolate, Cranberry & Pistachio Hot Cross Buns

Ingredients	kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Belcolade White Choc Chunks	0.220
Pistachios chopped	0.220
Dried cranberries	0.220
Macphie Crossing Mix	as required
Total	2.910

Method

- Mix Mella brioche, yeast and water for 2+10 minutes
- Dough temperature – 27-28°C
- Add chocolate chunks, pistachios and cranberries 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

