

### Hot Cross Cinnamon Rolls

#### Ingredients:

- IREKS Brioche Mix 1.000kg
- Yeast 0.050kg
- Water 0.450kg
- Flour 0.100kg
- Macphie Spice Bun Conc 0.100kg
- Chocolate Eggs 0.100kg
- IREKS Cinnamon Filling 0.500kg
- Egg 0.040kg
- Water 0.170kg
- Flour 0.060kg
- Water 0.060kg
- White Icing 0.400kg
- Culpitt Easter Decorations



#### Method:

1. Mix the IREKS Mella Brioche, the yeast, 100g flour, Macphie Spice Conc and 450g water together for 2 + 10 minutes, the dough should reach between 27°C – 28°C. In the last minute of mixing add the chocolate eggs
2. Bulk fermentation for 30 minutes
3. Whilst the dough is bulk fermenting, make cinnamon paste. Mix together IREKS Cinnamon Filling, 170g water and 40g egg. Mix for 3-5 minutes. Swelling time 10-20 minutes.
4. Pin the dough 30cm x 45cm
5. Roll the dough (from the 45cm side) to the other side to create a large roll
6. Cut the dough into smaller rolls
7. Place the smaller rolls onto a baking sheet and proof for 60 minutes

8. Mix together 60g flour and 60g water, pipe crosses onto each bun
9. Batch the small doughs together and bake at 180°C for 20 minutes until golden
10. Heat white icing until runnier consistency, add to the cinnamon rolls. Decorate with more chocolate eggs and Culpitt Easter decorations