

# HOT CROSS BUNS – USING FINO BREAD CONCENTRATE

## INGREDIENTS

### Group 1

Ingredient	KG	%
FINO BREAD AND ROLL CONCENTRATE	0.500	10.00
Flour	5.000	100.00
Cinnamon	0.025	0.50
Mixed Spice	0.100	2.00
Sugar	0.400	8.00
MASTERFAT (optional)	0.200	4.00
BAKELS INSTANT ACTIVE YEAST	0.135	2.70
Water (variable)	2.800	56.00
Total Weight:		9.160

### Group 2

Ingredient	KG	%
Mixed Fruit	1.800	36.00
	0.015	0.30
Total Weight:		1.815

## METHOD

No time dough. Place Group 1 in machine bowl and develop thoroughly. Add Group 2 and gently mix through (avoid fruit damage). Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Pipe on crosses before baking at 220°C.



## CATEGORY

Bread, Buns & Rolls, Sweet Buns