

Hot Cross Buns using MELLA-HT-SUPERSOFT



Recipe for approx. 50 pieces of 22 cm Ø

Batter for crosses:

Wheat flour type 550	1.000 kg
Shortening	0.300 kg
Water	0.750 l
Total weight	2.050 kg

Instructions for use: Mix all the ingredients briefly until smooth.

Dough:

Wheat flour type 550	10.000 kg
MELLA-HT-SUPERSOFT	2.000 kg
Butter/margarine	1.500 kg
Whole egg	1.000 kg
Sugar	0.500 kg
Mixed spice	0.100 kg
Salt	0.150 kg
Yeast	0.700 kg
Milk, approx.	4.500 l

Raisins*	3.000 kg
Candied orange peel/candied lemon peel*	0.750 kg
Total weight	24.200 kg

* Add the ingredients at the 2nd mixing time.

1st mixing time:	2 + 6 minutes, spiral mixer
2nd mixing time:	4 minutes slow
Dough temperature:	approx. 28° C
Bulk fermentation time:	30 minutes
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	20 minutes
Instructions for use:	After the intermediate proof, divide into 30 pieces, mould round and place the dough pieces in greased rings. Wash with egg at $\frac{3}{4}$ proof, pipe the cross and bake.
Final proof:	approx. 90 minutes
Baking temperature:	190 – 200° C
Baking time:	17 – 20 minutes