

# Hot Cross Buns

using MALT KONCENTRAT H and FORMAT V 2000 H



Recipe for approx. 50 pieces of 22 cm Ø

**Batter for crosses:**

Wheat flour	1.000 kg
Shortening	0.300 kg
Water	0.750 l
<b>Total weight</b>	<b>2.050 kg</b>

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

**Dough:**

Wheat flour	10.000 kg
MALT KONCENTRAT H	0.300 kg
FORMAT V 2000 H	0.100 kg
Butter/margarine	1.500 kg
Whole egg	1.000 kg
Sugar	0.500 kg
Mixed spice	0.100 kg
Salt	0.180 kg
Instant yeast	0.200 kg
Milk, approx.	4.000 l

Raisins*	3.000 kg
Candied orange peel/candied lemon peel*	0.750 kg
<b>Total weight</b>	<b>21.630 kg</b>

\* Add the ingredients at the 2nd mixing time.



1st mixing time:	2 + 6 minutes
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

