

FRUIT CROSS BUNS

OVERVIEW

17-016

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.250	35.71
Bread Flour	0.450	64.29
Sugar	0.030	4.29
Salt	0.006	0.90
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	2.14
BAKELS SWEET DOUGH BLEND	0.100	14.29
Milk	0.350	50.00
Eggs	0.075	10.71
Cinnamon	0.010	1.43
Raisins	0.100	14.29
Mixed peel	0.080	11.43
BAKELS DAIRY BLEND	0.083	11.79

Total Weight: 1.549

Group Topping

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	0.020	-
BAKELS DIAMOND GLAZE WHITE	0.050	-

Total Weight: 0.070

Yield: 34 pieces x 45 grams

METHOD

How to do it:

1. Combine all ingredients except the World Compound Butter and mix at medium speed for 5 minutes.
2. Add the World Compound Butter and mix again until the dough is well incorporated.
3. Remove from the mixing bowl and allow the dough to recover for 10 minutes.
4. Scale by 45 grams then round. Rest the dough for another 15 minutes.
5. Proof.
6. Brush with egg wash and bake at 180°C until done.
7. Glaze with Diamond Glaze Neutral and pipe the Diamond Glaze White in a crisscross motion on top.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Fruit Loaf