



QUALITY INGREDIENTS TO THE FOOD INDUSTRY

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An Australian Company



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We Wish You a
HAPPY EASTER



Essentials For Easter Buns

SULT020	SULTANAS FRUTEX WASHED	12.5KG
CURR100	CURRANTS GREEK MEDIUM	12.5KG
RAISO90	RAISINS GOLDEN S.A.	12.5KG
RAISO15	RAISINS FLAME CHILEAN	10KG
MIXE060	MIXED SPICE	5KG
MELAO30	MELANGE A LA GREQUE	1KG
EASTO20	WHITE CROSS MIX	10KG
EASTO10	BUN MIX	25KG
YEASO80	YEAST DRY INSTANT	20 X 500G
CHOC190	CHOCOLATE CHIPS DARK	15KG
COCO020	COCOA POWDER DEZAAN 22/24	5KG

† Spiced Hot Cross Buns

MAKES 12

INGREDIENTS

200ml milk, warmed
¼ cup (50g) firmly packed light brown sugar, plus 1 tsp extra for yeast mixture
2 2/3 cups (400g) strong (baker's) flour
7g sachet dried yeast
2 tsp Spice Masters exotic mixed spice
175g mixed dried fruits
50g unsalted butter, melted
2 eggs, beaten
2 TBS plain flour, for the crosses
3 TBS golden syrup
Chilled butter, to serve

METHOD

Cut out twelve 14cm squares of baking paper. Lightly grease a 12-hole muffin pan and press a piece of paper into each.

Mix warm milk with the extra teaspoon of brown sugar, 100g of the strong flour and all the yeast and stir until smooth. Set aside for about 15 minutes until frothy.

Sift the remaining strong flour, 1 teaspoon of salt and the spices into a bowl. Stir in remaining sugar and dried fruit, then add yeast mixture, butter and eggs, and stir to combine.

Place dough on a lightly floured work surface and divide into 12 pieces. Use one hand to knead edges of dough into centre and the other hand to keep turning as you knead. When smooth, after about 30 seconds, turn ball of dough over so the rounded side is on top. Place your hand over dough like a claw and rotate dough round and round until you have a perfectly round shape on the bottom. Drop into the prepared pan, then repeat with remaining dough. Lightly cover and leave in a warm place for 45 minutes until well risen.

Preheat the oven to 180°C.

For the crosses, mix the plain flour with enough cold water to form a smooth paste. Place in a piping bag with a small nozzle and pipe crosses onto the buns.

Bake for 15 minutes or until golden. Brush with golden syrup while still warm. Serve with chilled butter.