

Chocolate, Ginger & Cranberry Hot Cross Buns

Recipe	Kg
IREKS Mella brioche	1.500
Cocoa Powder	0.250
Yeast	0.075
Water	0.750
Stem ginger chopped	0.150
Dried Whole Cranberries	0.350
Macphie Crossing Mix	as required
Total	3.075

Method

- Mix Mella Brioche, cocoa powder, yeast and water for 2+10 minutes
- Dough temperature – 27-28°C
- Add ginger and cranberries on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

