

## Apple & Walnut

Ingredients	Kg
Carrs Strong Flour	1.500
Macphie Spiced Bun Conc	0.150
Sugar	0.150
Yeast	0.095
Water	0.700
Apples chopped	0.400
Walnuts chopped	0.200
Macphie Crossing Mix	as required
<b>Total</b>	<b>3.195</b>



### Method

- Mix flour, Spiced Bun Conc., sugar, yeast and water for 2 + 4-5 minutes (do not overmix)
- Add apple and walnuts on slow
- Scale and proof approx. 60 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 200°C (400°F) for 12 minutes

## Cheese & Chorizo

Recipe	Kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Mature cheddar cubed	0.350
Chorizo (or ham)	0.075
Macphie Crossing Mix	as required
<b>Total</b>	<b>2.675</b>



### Method

- Mix Mella Brioche, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add cheese and chorizo 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

## Malt & Date

Recipe	Kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.750
IREKS Craft Malt	0.150
Sugar Rolled Diced Dates	0.400
Macphie Crossing Mix	as required
<b>Total</b>	<b>2.875</b>



### Method

- Mix Mella Brioche, Craft Malt, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add dates 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

## Chocolate, Ginger & Cranberry

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
<b>Total</b>	<b>3.075</b>



### 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

## Cheese & Garlic

Ingredients	kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Mature cheddar cubed	0.350
Garlic crushed	0.010
Garlic butter glaze	As desired
Macphie Crossing Mix	as required
<b>Total</b>	<b>2.610</b>



### Method

- Mix Mella Brioche, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add cheese and garlic 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

## Spiced Coconut

Ingredients	Kg
Carrs Strong Flour	1.500
Macphie Spiced Bun Conc.	0.150
Sugar	0.150
Yeast	0.095
Water	0.850
Desiccated coconut toasted	0.450
Macphie Crossing Mix	as required
<b>Total</b>	<b>3.045</b>



### Method

- Mix flour, Spiced Bun Conc., sugar, yeast and water for 2 + 4-5 minutes (do not overmix)
- Add coconut on slow
- Scale and then roll buns in untoasted coconut
- Proof approx. 60 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 200°C (400°F) for 12 minutes

## White Chocolate, Cranberry & Pistachio



Ingredients	kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Belcolade White Choc Chunks	0.220
Pistachios chopped	0.220
Dried cranberries	0.220
Macphie Crossing Mix	as required
<b>Total</b>	<b>2.910</b>

### Method

- Mix Mella brioche, yeast and water for 2+10 minutes
- Dough temperature – 27-28°C
- Add chocolate chunks, pistachios 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

## Doughnuts



Ingredients	Kg
Carrs Bread Flour	1.000
IREKS Global Yeast Donut Conc.	1.000
Yeast	0.060
Water	1.040
Macphie Crossing Mix	as required
<b>Total</b>	<b>3.100</b>

### Method

- Mix all ingredients in spiral mixer for 3 + 10 minutes
- Bulk proof 20 minutes
- Scale and proof 30-40 minutes
- Make up Crossing Mix as per instructions and then pipe onto doughnuts
- Fry in oil at 170°C for 2 mins on each side

In the unlikely event of any leftovers, why not try...

## Treacle Tart

Ingredients	Kg
<b>Pastry</b>	
Braun Murbella Pastry Mix	0.250
Butter	0.100
Egg	0.025
<b>Filling</b>	
Hot cross buns	0.150
Golden Syrup	0.300
Egg	0.050
Ground Cinnamon	0.01.5
Mixed Spice	0.01.5
Cream	0.045
<b>Total</b>	<b>0.923</b>



### Method

- Mix Murbella and butter on slow to form breadcrumbs (4-5 mins)
- Add egg and mix until dough forms (1-2 mins)
- Roll out pastry and line 20 cm tin, trimming the edges
- Prick pastry and refrigerate while filling is being made
- Blend hot cross buns in a food processor to form breadcrumbs
- Heat golden syrup to a thin consistency
- Add the hot cross bun breadcrumbs along with the rest of the ingredients until combined.
- Fill pastry with filling and bake at 190°C (375°F) for 30 minutes

## Bun & Butter Pudding using Macphie Crème Brûlée

### Method

- Slice hot cross buns in 4 layers and spread butter on the flat surface of each.
- Arrange buns in layers, buttered-side up in dish.
- Warm Crème Brûlée to give a thinner consistency
- Pour over hot cross buns evenly
- Set aside for 30 minutes
- Bake for 30 minutes at 180°C

