

Hot Cross Buns



BACO BREAD & BUN COMPOUND

With high heat stability and a soft and fluffy texture, Baco is the ideal product for use in all bread and sweet buns. 100% plant based, it not only softens and improves crumb structure, but enhances loaf volumes and shelf life of baked goods - performing well in delivering quality and efficiency.

Ingredients

2000g Bakers Flour
20g Salt
180g Caster Sugar
20g MOI Performance Bread Improver
180g MOI Baco Bakery Compound
10g Cinnamon or mixed spice

40g MOI Instant Dry Yeast
1100g Water

700g Fruit
5g Bun Spice

Directions

Blend together on 1st speed.

*Use MOI Performance Bread Improver at manufacturers recommended level, usually 1% of the flour weight.

Bring dough together on 1st speed. Switch to 2nd speed and mix until dough is developed and between 27-28 degrees.

Mix fruit through dough. Do not over mix.

Finished Dough Temperature: 27-28 degrees Celsius.

Floor Time: Rest dough 10 minutes after dough is mixed and developed before scaling.

Scale: Weigh at 55gm - 70gm approx. each bun.

Proving: 38 degrees Celsius with relative humidity at 80% for about 40 minutes.

Bake: 200-210 degrees Celsius +/- 18-20 minutes.

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CREAMAX CREAMING SHORTENING



Smooth in texture, ready to whip and a brilliant white finish, Creamax is the ideal shortening for cream buns, cakes, shells and slices. 100% plant based, it has a great mouth feel without a bitter or waxy aftertaste, and pairs perfectly with any kind of flavouring or filling from Chocolate Ganache to Lemon Creme.

Ingredients

2000g High Ratio Flour
450g MOI Creamax Shortening
20g Baking Powder
5g Salt

900g Water

Note water could be variable on desired piping consistence. Can be stored in coolroom after mixed and re beaten prior to use again.

1000g Water

350g Casting Sugar
25g Gelatine

2 Cloves

Directions

Mix together on low speed.

Add and mix until smooth.

Bring to the boil.

Add to boiling water. Mix until dissolved.

Add to bun glaze after mixed.

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