

## LEVEL 2 IVQ DIPLOMA IN PATISSERIE, CITY & GUILDS UK I CERTIFICATE COURSE & WORKSHOPS

### HOT CROSS BUNS ( Makes 12-13 Buns of 50gms each)

18g Fresh Yeast  
135ml Milk ( at room temperature) or 20-30ml more if needed  
4g Salt  
60g Honey  
275g Flour  
2g Cinnamon powder  
55g Butter (at room temp)  
45g Chopped raisins  
25g Tutifruti (mixed peel)  
35g Chopped Blackcurrants  
2g Vanilla essence  
90g Slurry (60gm + 10-30gm Water to make a slurry)  
20g Egg wash  
20g Oil wash  
30g Icing sugar +8g Milk (mixed together for icing)

### PROCEDURE

- Oil a Baking Tray and keep aside, take a bowl and sieve in the flour, cinnamon powder and add in the sugar.
- Make a well in the centre and mix the milk, yeast and and honey and wait for it to form bubbles and active itself for about 1-2 min, mix with the flour and add in the salt.
- Mix by hand or in the machine with a hook attachment at slow speed for 3-4 minutes, gradually adding more milk (as needed) as the dough kneads to help it combine into a soft ball
- Once it forms a soft ball, knead it at medium speed for 6-9mins more till it is elastic and passes the window stretch test, add in the butter and the dried fruits and knead well till all is well combined
- Roll it into a ball and place in an oiled bowl and cover with cling film and allow to rest for First Proof of 10-15mins, preheat the oven to 190deg C
- When it has risen considerably, knock back on a floured or oiled surface and roll into a baton and cut equal sized portions or weigh on the scale to 45-50gm each and roll out against the table into round buns, place on oiled tray at gaps from each other.
- Gently cut the top with a sharp knife or blade to form a cross, Allow to proof for 15-20mins till double in volume and apply a coat of egg wash
- In the opened cut, pipe a fine line of slurry using a piping bag with a fine tip nozzle (or cut with a scissor) to form a cross on each bun
- Bake at 180deg C for 12-18mins until golden brown on top and at the bottom
- Take out of the oven, apply a coat of oil wash and allow to cool on a cooling rack gradually
- Serve at room temperature with a drizzle of Simple Icing