

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019389
Revision:	3
Revision Date:	27/11/2017
Created By:	4390
Format updated	

## 10000254 - Spice Bun Concentrate - TIS

**Product Name:** SPICE BUN CONCENTRATE

**Ref Number:** 10000254

**Pack Size:** 12.5Kg Carton

**Product Information:** SPICE BUN CONCENTRATE is a paste product which makes spiced buns including Hot Cross Buns.

For recipe ideas visit [www.macphie.com](http://www.macphie.com)

### Recipe:

#### Kg

32.000 Bread Flour

3.200 **Spice Bun Concentrate**

3.200 Sugar

2.000 Yeast (approx.)

17.500 Water

Dried fruit as desired

### Method:

- Place all the dry ingredients except dried fruit into a mixer and add the water tempered to give a final dough temperature of 27°C
- Mix in a conventional mixer for 10-12 minutes on middle speed or in a Spiral mixer for 2 minutes on slow speed and 4-5 minutes on fast speed. Do not over mix the dough
- Add the dried fruit if required, slowly at the end of the mixing time. Proceed immediately as required
- Prove at 40°C 85% R.H. for 50-60 minutes
- For 60g buns, bake at 225°C for 12-14 minutes

### Notes:

- For Hot Cross buns, finish by piping with **Crossing Paste** and brush with **GlenGlaze** after baking. Products may be frozen and retarded. If a darker crumb is required, caramel colour may be added to the dough.
- To improve moistness and shelf life of the product, fruit should be soaked in water for up to a maximum of 30 minutes and drained in a course sieve, preferably overnight, before adding to the dough at the end of mixing.