

GOOSEBUMPS HOT-CROSS BUNS

Goosebumps helps you keep up with the demand for freshly baked hot-cross buns.

Preparation instructions for 36 buns



1. Pack 6 hot-cross bun foils onto flat baking pan. Remove 36 hot-cross buns from box and place 6 hot-cross buns into each foil.

DEFROST



2. Cover with plastic or plastic trolley cover to prevent buns from skinning and defrost at ambient until soft and a core temp 14-16°C or overnight in fridge covered with trolley cover. In morning remove from fridge, keep covered and leave at ambient until a core temp 14-16°C before putting in the prover.



3. Cover remaining frozen product by tightly folding over the plastic bag in the box.

4. Prepare Crossing Mix (± 44g per tray):

Cake flour 0.120kg
Sunflower oil 0.025kg
Water 0.120kg

Add all ingredients together and mix into a smooth paste.

5. Prepare Bun Glaze (± 12g per tray):

White sugar 0.040kg
Water 0.032kg

Add sugar and water in a saucepan and stir over low heat until dissolved. Once the sugar has dissolved, stop stirring and bring syrup to the boil. Once boiled remove from heat and allow to cool.

PROVE



6. Once hot-cross buns are soft with a core temp of 14-16°C place in prover. Prove ±50-60min at 40°C 80% humidity.

PRE-BAKE CROSSING



7. Pre-heat oven to ±210°C prior to baking.

8. Pipe crosses onto hot-cross buns before baking.

BAKE



9. Bake ±190°C for ±12-14 minutes.

FINISHING



10. Brush hot-cross buns with bun glaze immediately after baking.

11. Cool hot-cross buns before wrapping and merchandising.



TROUBLE SHOOTING

1. Do not defrost hot-cross buns in prover as this will reduce the volume of the hot-cross bun.

2. Handle proved hot-cross buns gently when piping on the crossing mix to prevent them from collapsing (do not bang pan onto table or into trolley).

3. Do not leave bun syrup on the stove once it has boiled otherwise it will turn to caramel.

PRODUCT	PROD CODE	BARCODE	PACK SIZE
Hot-cross buns	300603065	600966913 2705	65 g x 150



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FROZEN CONVENIENCE