



HOT CROSS BUNS



QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer
- No declarable additives



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easy

INGREDIENTS FOR 10 PORTIONS

185 g QimiQ Classic, unchilled

35 g Granulated sugar

40 g Butter

3 g Salt

5 g Dried yeast

285 g Flour

35 ml Water

40 g Candied lemon peel

3 g Lemon peel, freshly grated

METHOD

1. Pre-heat the oven to 160° C (conventional oven).
2. Whisk QimiQ Classic smooth. Place in a mixer with dough hooks, add the sugar, butter, salt, yeast, flour and water and mix to full development (approx. 10 minutes).
3. Refresh the candied citrus on a stove and allow to cool. Add to the mixture with the lemon zest and mix carefully at low speed to incorporate. Cover and allow to rest for 45 minutes.
4. Portion into 60 g balls and place almost touching on parchment lined sheet pans. Cover with plastic wrap and allow to rest until doubled in volume.
5. Bake in the hot oven until golden brown. Brush immediately with butter and allow to cool.
6. Pipe a cross onto each bun with fondant or flat icing.