



HOT CROSS BUNS



QimiQ VANTAGGI

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



medio

INGREDIENTI PER 20

DOUGH

1

1 QimiQ Sauce Base

0.5 Olio vegetale

0.5 Zucchero cristallino

3 Lievito in polvere

4 Farina AP

1 Lievito

2

1 Cannella

0.5 Noce moscata

0.5 Pimento

0.5 Zenzero in polvere

0.5 Uva passe

2 EA Tuorlo d'uovo

1

GLAZE

0.5 Zucchero a velo

1

1 EA Limone (Limoni),

PREPARAZIONE

1. DOUGH

- 1) In a mixing bowl, add QimiQ Sauce Base, Whole Milk, Vegetable Oil, Granulated Sugar & Yeast - Allow to bloom (About 10 Minutes).
- 2) Add the Flour, Baking Soda, Salt, Cinnamon, Nutmeg, Allspice, Ginger & Raisins - Mix Thoroughly till the dough is bound.
- 3) Cover the bowl and place in a warm place - Allow doubling in size.
- 4) Grease a casserole dish and set the oven to 400.
- 5) Portion the dough into 20 balls - Roll them until they are round.
- 6) Place in the pan evenly spaced - Cover and allow to rise.
- 7) Cook for 20 Minutes.

2. GLAZE

- 1) Combine all the ingredients.
- 2) Make a cross on each bun.