



# HOT CROSS BUNS



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 10 PORTIONS

**185 g** QimiQ Classic, room temperature

**35 g** Granulated sugar

**40 g** Butter

**3 g** Salt

**5 g** Dried yeast

**285 g** AP Flour

**35 ml** Water

**40 g** Candied lemon peel

**3 g** Lemon peel, freshly grated

## METHOD

1. Pre-heat the oven to 325° F (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.