





Ambient



Bakery



Easter

CINNAMON CRUMBLE CHELSEA BUNS

OVERVIEW

(Recipe makes 59 Chelsea Buns depending on size)

INGREDIENTS

Group I

Ingredient

Cake flour

20% Sweet Premix

Wet Yeast

Water

Group II

Ingredient

Ground Cinnamon

Raisins

Group III

Ingredient

Crumble Mix

Margarine

KG 2.000 0.400

0.100 1.120

Total Weight: 3.620

KG

0.030 1.000

Total Weight: 1.030

KG

0.750 0.325

Total Weight: 1.075



METHOD

- 1. Place all of the ingredients from Group I into a mixing bowl.
- 2. Mix until fully developed. Mixing time depends on type of mixer used.
- 3. Rest the dough at 28?C 30?C for 10 minutes.
- 4. Roll out the dough into a long flat piece using a rolling pin.
- 5. Brush the dough lightly with water and then sprinkle the Ground Cinnamon from Group II over the top of the dough and then sprinkle the Raisins from Group II evenly over the top of the dough.
- 6. Roll the dough gently and tightly into a sausage shape.
- 7. Cut and scale into 100g buns.
- 8. Place on a baking tray prepared with Tinglide and proof for 25 30 minutes.
- 9. Place all of the ingredients from Group III into a mixing bowl and mix on slow speed for 5 minutes or until the mixture forms a crumble.
- 10. Top each of the buns with 30g of the Crumble mixture.
- 11. Bake at 200?C for 20 25 minutes or until golden brown.