

## CHOC CROSS BUNS

### EQUIPMENT

STAND MIXER (WITH DOUGH HOOK ATTACHMENT), SMALL MIXING BOWLS, WHISK, PASTRY BRUSH, SMALL SAUCEPAN, MEDIUM SIZE SAUCEPAN, SCALES, PIPING BAG OR BAKING PAPER WITH FINE STRAIGHT NOZZLE, FOOD PROCESSOR, BAKING PAPER, CLING FILM, OIL SPRAY

### INGREDIENTS

#### **FOR THE DOUGH:**

790GM PLAIN FLOUR, 50GM CASTER SUGAR, 220GM 70% DARK COOKING CHOCOLATE, 5GM GROUND CINNAMON, 420GM MILK, 100GM BUTTER, 1 WHOLE EGG

#### **FOR THE CROSS MIX:**

60GM PLAIN FLOUR, 15GM DUTCH COCOA POWDER, 5GM EXTRA VIRGIN OLIVE OIL, 40-60GM WATER

#### **FOR THE GLAZE:**

50GM WATER, 50GM CASTER SUGAR, ½ SPLIT VANILLA BEAN

### METHOD

POUR THE MILK INTO A MEDIUM SIZE SAUCEPAN AND ADD THE BUTTER PLACE THE SAUCEPAN OVER LOW HEAT ON THE STOVETOP UNTIL THE BUTTER HAS MELTED.

IN A SMALL SAUCEPAN PLACE THE WATER, SUGAR AND VANILLA FOR THE GLAZE WITH A PINCH OF SALT AND PLACE OVER HIGH HEAT AND BRING TO THE BOIL. ONCE THE GLAZE HAS BOILED REMOVE IT FROM THE HEAT AND SET ASIDE.

CHOP THE CHOCOLATE AND PLACE IT INTO A FOOD PROCESSOR AND BLITZ UNTIL THERE ARE SMALL EVEN SIZE PIECES. ADD THE CHOCOLATE TO THE FLOUR, CINNAMON AND SUGAR FOR THE DOUGH MIX. PLACE ALL THE DRY INGREDIENTS INTO THE BOWL OF A STAND MIXER AND BRIEFLY MIX WITH A DOUGH HOOK.

ONCE THE BUTTER HAS MELTED INTO THE MILK REMOVE IT FROM THE HEAT AND ALLOW THE MILK AND BUTTER TO COOL FOR 10 MINUTES

ONCE THE MILK MIX HAS COOLED SLIGHTLY ADD THE EGG TO THE MILK MIX AND WHISK THE EGG IN UNTIL WELL COMBINED. POUR THE MILK MIX INTO THE MIXING BOWL WITH THE DRY INGREDIENTS AND MIX ON LOW SPEED FOR 5-7 MINUTES.

ONCE THE DOUGH HAS MIXED REMOVE THE HOOK AND BOWL FROM THE MIXER AND COVER THE BOWL WITH CLING FILM. PLACE THE BOWL OF DOUGH INTO THE OVEN STEAM SETTING 35°C FOR 25 MINUTES TO PROVE.

WHILE THE DOUGH PROVES MAKE THE CROSS MIX BY PLACING THE REMAINING FLOUR, COCOA AND EXTRA VIRGIN OLIVE OIL INTO A SMALL MIXING BOWL. ADD THE WATER AND WHISK UNTIL A SMOOTH PASTE IS ACHIEVED, IF THE MIX IS A LITTLE THICK ADD ADDITIONAL WATER.

ONCE THE DOUGH HAS PROVED REMOVE IT FROM THE OVEN AND PLACE THE DOUGH ONTO A FLOURED BENCH AND KNEAD BRIEFLY FOR 1-2 MINUTES. CUT THE DOUGH INTO 16 EQUAL SIZE PIECES

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ROLL EACH PIECE OF DOUGH INTO A COMPACT BALL AND SET ASIDE

SPRAY A SOLID BAKING TRAY WITH A LITTLE OIL SPRAY AND PLACE A SHEET OF BAKING PAPER ON TOP. PLACE THE DOUGH BALLS ON TO THE BAKING TRAY AND LIGHTLY DUST THE SURFACE OF THE DOUGH WITH FLOUR. RETURN THE DOUGH TO THE OVEN TO PROVE AGAIN. STEAM SETTING 35°C FOR 25 MINUTES

WHILE THE DOUGH PROVES PLACE THE CROSS MIX INTO A PIPING BAG AND SET ASIDE

ONCE THE DOUGH HAS PROVED REMOVE THE TRAY FROM THE OVEN AND RE-SET THE OVEN TEMPERATURE TO 210°C COMBI MODE

PIPE THE CROSS MIX OVER THE DOUGH BALLS AND ONCE THE OVEN HAS REACHED TEMPERATURE PLACE THE TRAY IN THE OVEN FOR 10 MINUTES

AFTER THE BUNS HAVE BAKED FOR 10 MINUTES REMOVE THE TRAY FROM THE OVEN AND BRUSH THE GLAZE OVER THE BUNS. RETURN THE TRAY TO THE OVEN FOR ANOTHER 5 MINUTES 200°C COMBI MODE

REMOVE THE BUNS FROM THE OVEN ONCE AGAIN AND GLAZE AND THEM BAKE FOR A FURTHER 5 MINUTES

ONCE THE BUNS HAVE FINISHED BAKING REMOVE THE TRAY FROM THE OVEN AND PLACE ONTO A CAKE RACK, GLAZE THE BUNS ONE LAST TIME AND LEAVE TO COOL SLIGHTLY BEFORE SERVING WITH LASHINGS OF SLATED BUTTER

**HINTS & TIPS**

- THESE ARE NOT CHOC CHIP HOT CROSS BUNS THIS IS A CHOCOLATE DOUGH, IF YOU WANT THE TEXTURE OF CHOCOLATE CHIPS WAIT UNTIL THE MILK AND BUTTER IS COMPLETELY COOL BEFORE ADDING IT TO THE DRY INGREDIENTS WHEN MAKING THE DOUGH
- BAKING AFTER GLAZING THE BUNS WILL ENCOURAGE A SLIGHTLY CRISP TOP ON THE BUNS AND WILL ALSO GIVE A VERY GLOSSY FINISH