



CHELSEA BUN RECIPES

A SWEET BUN, SWIRLED WITH CURRENTS AND SPICE, TOPPED WITH A DELICIOUS STICKY GLAZE AND SUGAR NIBS

ABOUT THE MIX

Bun mix is ideal for a full range of morning, sweet and savory goods, other recipes include, cinnamon plaits and Danish pastries.

CHELSEA INSTRUCTIONS

INGREDIENTS	KG
Bun mix dough (3205-25)	2.000
Currants	0.420
Brown sugar	0.060
Mixed spice	0.008
Vegetable Oil or melted butter	0.060
TOTAL	2.548

1. Mix to a normal dough consistency.
2. Roll out dough to cover an area of approximately 40cm x 60cm.
3. Mix the brown sugar and spice together, spread over the dough and sprinkle with currants.
4. Roll up as for swiss roll.
5. Brush the surface with oil or butter and cut into slices.
6. Place flat side down onto a baking tray -fairly spaced out.
7. Prove until buns are touching.
8. Bake.
9. On removal from the oven brush with glaze and sprinkle with nibbed sugar.

SCALING & BAKING

Bake:	225°C (437°F)
Baking time:	15 minutes