



CHELSEA BUN RECIPES

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

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. Brush dough with melted butter.
4. Sprinkle with sugar and spice mix and add currants.
5. Roll up as for swiss roll.
6. Brush with butter/oil and place onto trays.
7. Prove until buns are touching.
8. Bake.
9. On removal from the oven brush with glaze and sprinkle with granulated sugar.

SCALING & BAKING

Bake:	225°C (437°F)
Baking time:	15 - 20 minutes