

A close-up photograph of several golden-brown hot cross buns in a white bowl. The buns are topped with a thick layer of melted cheese and a dusting of grated Parmesan. The background is softly blurred, showing more buns on a wooden surface.

TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

TRIPLE CHEESE HOT CROSS BUNS

DESCRIPTION

Whether you're a fan of hot cross buns or not, it's compulsory to have at least one over Easter. These cheesy buns are delicious slathered with our Salted Butter when they're still warm from the oven. Serve with more cheese, chutney - and perhaps Marmite if you're a fan!

INGREDIENTS

- 175ml Trewithen Dairy Whole Milk, plus 30ml extra for brushing
- 50g Trewithen Dairy Unsalted Butter, cubed
- 450g Strong White Bread Flour, plus 60g extra for dusting and the crosses
- 1 tsp Salt
- 7g Sachet Fast-Action Dried Yeast
- 1 Egg, beaten
- Oil, for greasing
- 100g Mature Cheddar, grated
- 30g Parmesan, grated - plus 30g grated for finishing
- 100g Medium Soft Cheese like Sharpham Rustic Chive and Garlic, crumbled
- 2 tsp Mustard powder

METHOD

1. Heat the milk, butter and 50ml water in a saucepan over a low heat for 1-2 mins until the butter starts to melt. Remove from the heat and stir until the butter has completely melted. Leave to cool slightly.
2. In a large bowl, combine 450g flour with the salt and yeast. Make a well in the centre, then pour in the warm milk and beaten egg. Mix together to form a dough.
3. Tip out onto a lightly floured surface and knead until smooth and stretchy. Place in an oiled bowl, cover with clingfilm or a shower cap and leave to rise in a warm place until doubled in size - approximately an hour and a half.
4. Once the dough has doubled, tip out onto a lightly floured work surface. Flatten the dough slightly and scatter over the Cheddar, Parmesan, medium soft cheese, and mustard powder, pressing into the dough. Pull up the edges of the dough to enclose the cheese mix, then knead for 2 mins to evenly distribute the cheese and mustard throughout the dough.
5. Line a baking sheet with baking parchment. Divide the dough into 12 and shape each one into a bun. Place each bun on the baking sheet, leaving at least 2cm between each bun. Cover loosely with oiled cling film. Leave to rise again in a warm place for an hour. Preheat the oven to fan 200°C.
6. Gently brush the tops of the buns with milk. Mix the extra 60g flour with 7 tbsps water or until you have made a smooth paste. Transfer to a disposable bag and snip one corner to make a small hole. Pipe a line across each row of buns, then repeat in the other direction to create crosses. Finish with the final 30g of grated Parmesan cheese. Bake for 15-20 mins until golden brown. Transfer to a wire rack to cool completely, or serve slightly warm.