

Scones & Pikelets - Scones

Recipe No: R722 - R722p

CHEESE SCONES

USING FINO SCONE MIX

Group	Ingredient	KG	
1	FINO SCONE MIX	1.600	56.9%
	Water	0.840	29.9%
2	Tasty Grated Cheese	0.350	12.5%
	Mustard	0.020	0.71%

Total Weight 2.810

Method: 1. Mix FINO SCONE MIX and water thoroughly using a dough hook on slow speed for 30 seconds.

2. Scrape down.

3. Mix for another by 15 seconds on second speed.

4. Add Tasty Grated Cheese and Mustard and mix through.

5. Rest dough for 10 minutes.

6. Bake at 225°C for approximately 13 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: 35 scones scaled at 70g.