



Scones & Pikelets - Scones

Recipe No:
R722 - R722k

ONION SCONES

USING FINO SCONE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	FINO SCONE MIX	1.600
	Water	0.840
	Onion (grated)	0.140
Total Weight		2.580

Method:

1. Mix FINO SCONE MIX and water thoroughly using dough hook on slow speed for 30 seconds.
2. Scrape down.
3. Mix for another by 15 seconds on second speed.
4. Add grated Onion 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.