



## Scones & Pikelets - Scones

**Recipe No:**

**R722 - R722d**

### **GARLIC SCONES**

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.600	64.5%
	Water	0.840	33.9%
	Garlic Granules	0.040	1.6%

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<b>Total Weight</b>	<b>2.480</b>
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- Method:**
1. Mix FINO SCONE MIX and water thoroughly on slow speed for 30 seconds.
  2. Scrape down.
  3. Mix for another 15 seconds on second speed.
  4. Do not overmix.
  5. Add Garlic Granules and mix through.
  6. Rest dough for 10 minutes.
  7. Bake at 225°C for approximately 13 minutes.

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

**Yield:** 35 scones scaled at 70g.